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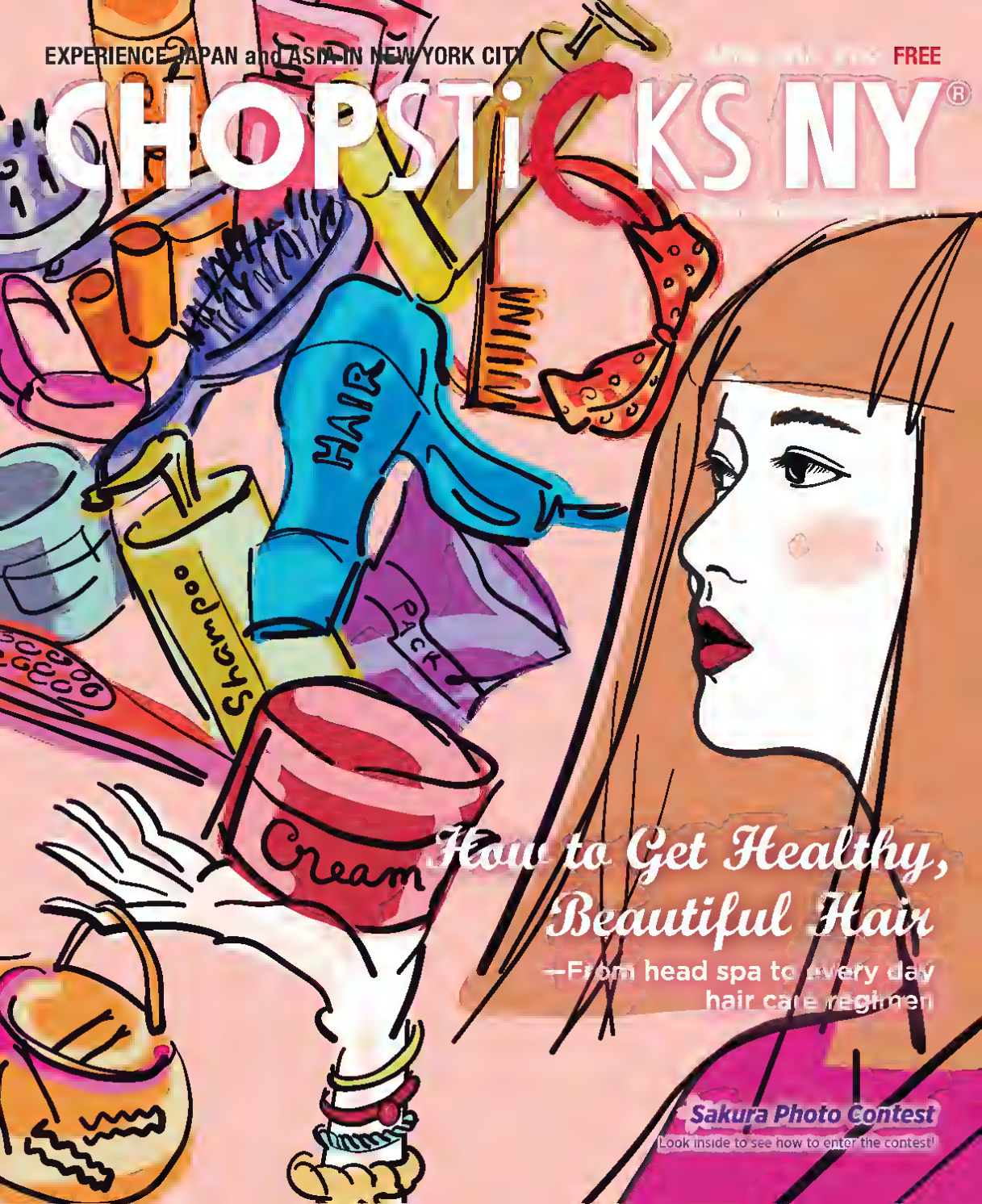

How to Get Healthy, Beautiful Hair

—From head spa to every day hair care regimen

Sakura Photo Contest

Look inside to see how to enter the contest!

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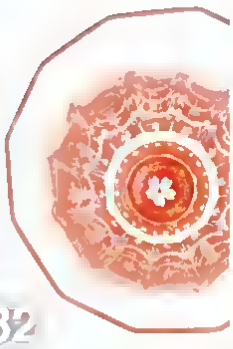
April 2018, #132



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Chopsticks NY's
"Sakura Photo Contest"

Share your sakura photos on Instagram with **#sakurachopsticks!**
See **page 35** for more details

In this issue of Chopsticks NY, we introduce hair care methods and products that can help you get healthy hair. As New York turns from gray to lovely colors in spring, you might want to try a new hairstyle with healthy hair.

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Presented by The No 1 Japanese free paper in NY: NY Japion

All Things New from Stores, Products to Events

BEAUTY/SHOP

shiro: Gentle, Natural Cosmetics from Japan

Kombu kelp, ginger, yuzu and sesame are some of the common ingredients in Japanese cuisine, but here at shiro they are major components of skincare and cosmetic items. Founded in 2009 with the concept of making simple and gentle skincare products that can be used every day, shiro is now bringing these items to New York by opening its first U.S. store in SoHo in January. Surrounded by bright white walls and simple décor, shiro West Broadway offers a variety of skincare, makeup, body care, fragrance and home care products made with natural ingredients such as sake lees, azuki red beans, kombu kelp and tapioca. "We develop our products by using ingredients found in everyday life, so they are like home remedies," says Mr. Takahiro Fukunaga, Executive Vice President of shiro, at the opening of the U.S. flagship store. They are safe and fun to use, but you might get overwhelmed by all the options in front of you. Even so, no need to worry. shiro's staff is available to help you find items that you will be happy to add to your skincare regimen.

The latest cosmetics lines represent shades of Spring.

shiro's packaging designs are also minimalist.

shiro West Broadway's simple décor is in accordance with the brand's concept.

shiro West Broadway 436 West Broadway (bet. Spring & Prince Sts.) New York, NY 10012 | TEL. 646-952-0090 | https://shiro-shiro.us

FOOD/SHOP

Mochi Ice Cream Brightens Up Your Fro Yo

Made with chewy-gooey pounded sticky rice cake and ice cream, mochi ice cream has a unique taste that is addicting for anyone who tries it. Mochidoki, a premium mochi ice cream brand that was previously only available wholesale and online, opened its first storefront inside Turnstyle Columbus Circle's bustling underground market. Even more exciting is its collaboration here with 16 Handles, the New York-born, build-your-own style frozen yogurt chain. At 16 Handles x Mochidoki, 20 kinds of Mochidoki mochi ice cream have been added to 16 Handles' over 100 types of frozen yogurt, offering the possibility of countless tasty combinations that will spark your creativity. You can go Japanese style with *Matcha* fro yo plus *Azuki Red Bean* mochi ice cream or *Yo Soy Vanilla* fro yo plus *Ginger Zing* mochi ice cream. If you prefer a more Southeast Asian style, choose the combination of *So Fresh Mango Sorbetto* plus *Lychee Colada*. 16 Handles also has over 100 topping options, including dry toppings and sauces, so you can accentuate your creation in even more fun ways.

16 Handles x Mochidoki
10005 8th Ave., (inside TURNSTYLE Underground Market) New York, NY 10019
TEL. 212-664 9608 | www.16handles.com | www.mochidoki.com

FOOD/SHOP

New Asian Bakery Endorsed by Taiwan's Pop Icons

Though not native to Asia, the bread and pastry culture in Asian countries has been growing. As a result, by incorporating local flavors and essences a unique "bake culture" has been established. You might already enjoy air-light cheesecake, crusty egg tart and fluffy loaves of bread from Asian bakeries in New York, and now there is an exciting addition. Founded in Taiwan and opening its first U.S. locations in NoHo and Flushing simultaneously this February, Bake Culture is the brainchild of three pastry-loving Taiwanese pop stars: Chun Wu, Vanness Wu, and Calvin Chen. While pursuing show business, they spent two years developing this brand in partnership with Chef Yves Chiu, the President of the Baker Association of Taiwan. Bake Culture brings New Yorkers 200 kinds of baked goods inspired by bakeries from around the world, including *Golden Lava Salted Egg Croissant* (pictured), *Taiwan Pineapple Cake* and Vanness Wu's favorite *Russian Bread*. They also offer desserts like *Tiramisu* and *Fruit Pudding*. Whether you prefer savory or sweet, you will never be disappointed by the quality pastries crafted with innovation born from celebs' passion.

Bake Culture
(Manhattan location) 48 Bowery, New York, NY 10013 | TEL. 646-858-2898
(Queens location) 168-06 Northern Blvd., Flushing, NY 11358 | TEL. 718-353-7313
www.bakeculture-usa.com

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AIR WAVE	$128

*S=Shampoo B=Blow out

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(Between Lexington Ave and 3rd Ave)

How to Get Healthy, Beautiful Hair

--From head spa to every day hair care regimen

Straight, ombre, beach hair, gray hair, thinning hair—whatever style you want and whatever concern you have, the golden rule for beautiful hair is to keep your scalp and hair healthy. Today, in Japan, intense scalp care via massage and deep cleansing is common. The treatment known as head spa is done by professionals and is growing in the U.S. as well. In this issue, Chopsticks NY deciphers head spa and gives advice for your daily care.

Experience Head Spa

A Relaxing Detox Like no Other

"Head spa" treatments have become common at Japanese hair salons here in New York, but many people aren't aware of exactly what their benefits are. Similar to the idea of a facial, head spa targets the skin on your scalp by deep cleaning, detoxing and massaging. This treatment thoroughly cleanses the pores to rid the body of toxins and other waste products. To understand more about head spas, we visited AUBE Hair New York and consulted hair stylist/head spa specialist, Asami.

Here at AUBE, the four-step head spa process involves the application of gel, scalp massage, shampoo and massage with steam. The addition of steam before massaging is to facilitate unclogging of follicles, allowing buildup to be removed. Because the scalp has the body's greatest number of pressure points, massaging this area is incredibly effective. Signals are sent from the head down to other parts of the body to help them unwind. Head spa also has the effect of a mini face lift. As many of the muscles that cause wrinkles stretch above the scalp line, massaging the head relaxes the face and enables your skin to look younger.

Practitioners are scalp specialists who listen to clients' hair concerns, and then strive to assuage them via targeted treatment. According to hair stylist/head spa specialist, Asami, "I can tell how stressed out my clients are just by feeling the backs of their heads, and I tailor my treatments to each person's specific needs." Thanks to head spa, you will come away feeling wonderfully refreshed and stress-free.

The Full Head Spa Experience

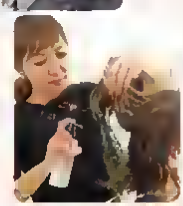
Reported by Stacy Smith

1 AUBE's head spa specialist Asami had me recline in the chair until I was fully horizontal and began my treatment by rinsing my hair.

2 Next was a massage using gel with menthol and when applied I could feel tingling in each of my pores.

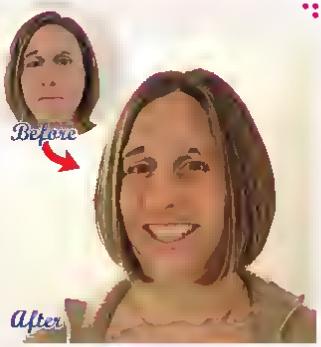
3 The steam that had been applied at the gel step continued to be added, helping to unclog my follicles.

4 After the gel Asami washed my hair with shampoo continuing the fabulous massage. I felt myself drifting off to sleep.



5 Asami finished by spraying tonic on my hair. It had felt so good I was tempted to ask for another session!

6 Though not normally a part of the process, I received a blowout to complete my head spa experience.



I felt like a new woman at the end of the head spa! Both my hair and body felt lighter, perhaps due to all the impurities that had been eliminated during treatment. These effects can be enjoyed after just 20 minutes*, so worth a try for busy, stressed out New Yorkers!

*AUBE Hair New York regularly offers 5 min., 20 min., and 40 min. head spa courses.

AUBE Hair New York
(East Village location) 77 E. 10th St., New York, NY 10003
TEL 347-259-1111
(Flatiron location) 7 W. 19th St., New York, NY 10011
TEL 929-307-7500
www.aube-new-york.com/en

How to Wash Your Hair

Proper Shampooing Makes a Big Difference

There is a great variety of shampoos on the market that were developed for different hair types and concerns, allowing you to choose the proper one for yourself. Whichever product you choose, there is a golden rule for shampooing. To maximize the effects of the product of your choice and get good results in the long run, please follow the steps below.

Step 1: Brush your hair

Brush your hair while it's dry. This helps disentangle the hair and remove its dirt. Because each layer of your hair cuticles opens up and makes your hair vulnerable once you wet it, this step is absolutely necessary in order to avoid excess pulling, rubbing or scratching while shampooing.

Step 2: Soak your scalp and hair, and then prewash

Thoroughly soak your scalp and hair with water and prewash without using shampoo. While doing so be careful not to rub the hair, but instead use a comb with sparsely lined teeth.

Step 3: Lather up shampoo

Lather shampoo on your palm before applying it to your scalp and hair. Do not apply shampoo directly onto your scalp. Add a little bit of water to lather, but if you cannot make the foam fine enough, a foaming net of the type used for facial cleansers might help.

Step 4: Wash scalp first, then hair

Apply the shampoo foam onto your scalp and wash it. While doing so, gently massage your scalp with your fingers. This helps you relax while effectively cleansing the dirt, oil and unwanted substances inside the pores. Do not use your fingernails to scratch your scalp, as this is damaging. After cleansing your scalp, gently spread the foam to your hair by moving your fingers like a comb. It is important to move your fingers from the top toward the tips of your hair. If you move in the other direction, that will damage your hair. Also, you don't have to vigorously rub your hair because the foam can gently do the job.

Step 5: Remove shampoo residue completely

Completely rinse your hair with lukewarm water. Again, first rinse your scalp and then your hair. Any shampoo residue on your scalp clogs pores, and any on your hair lessens the effects of conditioner and treatment.

Step 6: Dry scalp first, then hair

You have to dry your hair right after the shampoo process. Do not leave it wet. Wet hair is susceptible to damage because each cuticle layer is open, which will close once dried. When you dry your hair, gently towel dry your scalp and hair. Then use a hair dryer to dry your scalp first and then hair. Again, dry it from the top to the tips.

It is important to comb your hair when it's still dry and prewash with lukewarm water before applying shampoo. From these processes, most dirt and oil can be removed.

Lather up shampoo before applying it to your scalp like you would to wash your face. You should treat your scalp and hair as gently as you do your face during facial care.

Illustration by Mami Nojin

Do Not Put Conditioner/Treatment on Your Scalp

To smooth out washed hair, you might use conditioner or treatment. When applying those products, be careful not to put them on your scalp. Conditioner is used to coat your hair, and treatment is for repairing and nourishing hair. They are not for the scalp and putting them on it may clog pores, prevent healthy hair growth, and even lead to problems like itchiness, excess dandruff, and hair loss.

The Hottest Japanese Hair Care Products You Should Try

Beauty by Sunrise is an online shop specializing in Japanese beauty and health products. Selected by its staff, here are the hottest hair care products from Japan.

Rin Ren Rose & Tsubaki Shampoo

This is a set of non-additive and vegan shampoo and conditioner free of mineral oils, silicone, parabens, petroleum-derived surfactants, synthetic fragrances and colorants and animal-derived ingredients. It is formulated from camellia extract and oil, both known for being used in Japan for centuries for hair care. The pleasant rose aroma is also comforting and enriches you while using it.

Yuzu Oil Mist by Utena

Formulated from yuzu oil and yuzu juice, this non-silicone, moisturizing hair treatment mist helps nourish deep to the hair's core while repairing hair's surface structure. The yuzu scent is really refreshing and relaxing. Spray directly onto towel-dried hair after shampooing once or twice, then blow-dry hair afterwards. Free from additives, fragrances, preservatives, mineral oils and parabens.

Ichikami Hair Oil Balm

This leave-in balm contains a high concentration of Japanese botanical oils and rice squalene. It repairs and prevents hair from damage due to dryness, heat and UV rays. Put a nickel size amount of balm onto your palm, warm with both of your hands until the consistency turns oily, and then apply to dry or damp hair. You will enjoy the subtle fragrance of sweet apricots and cherry blossoms.

Beauty by Sunrise www.beautybysunrise.com @beautybysunrise

Beauty Guide

Indicated prices are basic haircut price for hair salons and recommended treatment price for spas

★ Chopsticks NY available to pick up

HAIR SALON

Midtown East — RH Plus Salon*
RH+ New introducing a Japanese smoothing system "formaldehyde free treatment" with the same results as the keratin. No frizz, no special shampoo and longer lasting. First time clients will receive 10% off with coupon
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212-644-8058 www.rhplusny.com

Upper East — BLU BOCKER
435 E. 75th St. (bet. 1st & York Ave.) — $55-
646-678-5316

Upper East — Michi*
208 E. 60th St. (bet. 2nd & 3rd Ave.) — $50-
212-752-0225

Upper East — Tokuyama Salon
230 E. 83rd St. (bet. 2nd & 3rd Ave.) — $60-
646-476-8585

Upper East — Tomoko Shima Hair Salon*
171 E. 92nd St. (bet. Lexington & 3rd Ave.) — $70-
212-722-8128

Midtown West — Mitzu Hair & Make-up
57 W. 57th St. #1204 (at 5th Ave.) — $135-
212-675-5380

Midtown East — Eiji Salon
425 Madison Ave. 2 Fl (at 49th St.) — $100-
212-838-3454

Midtown East — Hair Mates Midtown*
114 E. 40th St. (bet. Lexington & Park Ave.) — $55-
212-986-2630

Midtown East — Hisako Salon*
233 E. 50th St. (bet. 2nd & 3rd Ave.) — $55-
212 754-7640

Midtown East — Mingle/SOHO New York
141 E. 55th St. (bet. Lexington & 3rd Ave.) — $40-($NY)
212 759-2387

Midtown East — Momotaro*
22 E. 49th St. 2 Fl (bet. Madison & 5th Ave.) — $50-
212-759-2392

Midtown East — QB HOUSE Tokyo
151 E. 43rd St (bet. 3rd & Lexington Ave.) — $20-

Midtown East — Salon Wava
102 E. 2nd Ave (at 54th St.) — $50-
212 355-7383

Midtown East — T-Gardens New York
328 E. 58th St. (bet. 1st & 2nd Ave.) — $70-
212-355-0105

Midtown East — YUKIE Hair & Nail Salon
40 E. 58th St. (bet. Park & Madison Ave.) — $40-
212 702-9660

Chelsea — AUBE hair Flatiron
7 W. 19th St (bet. 5th & 6th Ave.) — $55-
929-307-7500

Chelsea — Hisako Salon*
183 7th Ave. (bet. 20th & 21st St.) — $55-
212-989-2233

Gramercy — Hayato New York*
125 E. 23rd St. 2 Fl (bet. Lexington & Park Ave.) — $50-
212-673-7373

Gramercy — Kan Shigamatsa
249 W. 23rd St. 2 Fl (bet. 7th & 8th Ave.) — $30-
646-234-1134

West Village — GARDEN
323 W. 11th St (bet. Greenwich & Washington St.) — $70-
212-647-9303

East Village — AUBE hair New York
77 E. 10th St. (bet. 3rd & 4th Ave.) — $49-
347-253-1111

East Village — Hair by MIYU
204 E. 6th St (bet. Cooper Sq. & 2nd Ave.) — $35-
917-405-6636

East Village — Hair Matas Downtown*
13 3rd Ave (bet. 7th St. & St. Marks Pl.) — $45-
212-777-4612

East Village — KAMINOTECH
150 2nd Ave. (bet. 9th & 10th St.) — $65-
212-388-9942

East Village — Kryora Salon*
15 E. 12th St. 2 Fl (bet. 5th Ave & University Pl.) — $30-
212-414-4488

East Village — Rabirth
304 E. 8th St (bet. Ave. B & C) — $70-
212-677-1742

East Village — Takamichi Hair*
263 Bowery St (bet. Houston & Stanton St.) — $120-
212-420-7975

East Village — Tokuyama Salon
627 E. 6th St (bet. Ave. B & C) — $90-
212-260-7607

Lower Mhn — Q Hair
139 Norfolk St (bet. Stanton & Rivington St.) — $100-
212-614-8723

Brooklyn — Communa at Krasi*
185 Roebling St (bet. Grand & S. 1st St.) — $80-
718-384-7412

Brooklyn — Shizen
57 N. 6th St. (bet. Kent & Wythe Ave.) — $65-
347 529-9517

Long Island — LI Wave
111 Hiven Ave. 2nd Fl, Port Washington, NY 11050 — $40-
516-883-3046

Westchester — Akana Salon
7 E. Hartsdale Ave. Hartsdale, NY 10530 — $55-
914-349-0216

Westchester — Hair Studio NAKA*
287 Halstead Ave. Harrison, NY 10528 — $85-
914-835-0048

Westchester — Momotaro*
2 Spencer Pl. 2 Fl. Scarsdale, NY 10583 — $70-
914-472-5057

Westchester — Salon Shiga
19 E. Hartsdale Ave. Hartsdale, NY 10530 — $45-
914-949-7475

New Jersey — Katsuko Salon*
2039 Lemoine Ave., 2smt., Fort Lee, NJ 07024 — $85-
201-585-3838

New Jersey — Michi Beauty Salon
595 River Rd. Edgewater, NJ 07020 — $50-
201-941-1888

New Jersey — Salon Oasis*
170 Main St. Fort Lee, NJ 07024 — $50-
201-242-0554

New Jersey — Studio500
500 Main St. Little Falls, NJ 07424 — $40- (F) $22- (M)
973-837-8338

New Jersey — Tosh Hair Saprema*
1550 Lemoine Ave. Fort Lee, NJ 07024 — $45-
201-461-3637

Connecticut — Hiro's Hair Salon*
280 Railroad Ave. Greenwich, CT 06830 — $35-
203-769-1620

SPA

Midtown West — Purest Lasar
2 W. 46th St. #400 (bet. 5th & 6th St.) — 30 shots $45
212-302-0036

Midtown West — Salon da Tokyo
200 W. 57th St. #1308 (bet. 7th Ave. & B'way) — $90 /50m n
212 757-2187

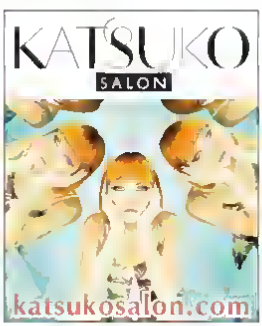
Midtown West — Spa Karan NY
15 W. 44th St 10 Fl (bet. 5th & 6th Ave.) — $60
212 729-3521

Midtown East — Hana Day Spa*
208 E. 60th St (bet. 2nd & 3rd Ave.) — $100-
212 752 3225

Koreatown — YAK SON HOUSE*
36 W. 32nd St. #401 (bet. B'way & 5th Ave.) — $150-
212-564-7474

Chelsea — Excy Laser Hair Removal*
143 W. 29th St. (bet. 6th & 7th Ave.) — $50
212-695-1800

Gramercy — RounGa NYC
201 E. 23rd St. (bet. 2nd & 3rd Ave.) — $25
646-707-3504



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Health Guide

Indicated prices are recommend treat nent pri t
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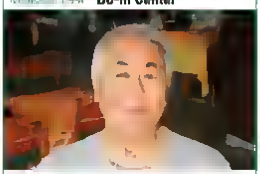
153 W 27th St. #702 (bet. 5th & 7th Ave.) | 973-951-2939 | $90 /60min

Midtown East — Do-in Center



A e you sick and tired of feeling pain in your lower back neck shoulders or feet? Sometimes even x-rays w ll not show the cause of pa n For 18 years Non Sunek master of Dom Se tai has been using unique Seita methods to eliminate pa n and aches He will determ ne the root of your pain and act vate your own self-healing power to l x it w thout drugs pills shots or surgery! See testimon als on his website!

141 E 55th St 2E (bet. Lexington & 3rd Ave.) | 212-637-5114 | www.do nsenta .com | Se tai

Upper West — Your True Self

501 Seminary Row (at Amsterdam Ave.) | 212-678-4251 | $75 /60min

Midtown West — Selon de Tokyo*

200 W 57th St #1301 (at 7th Ave.) | 212 757 2187 | $80 /60min

Midtown East — aase NY LLC

16 E 41st St #2 (bet. Madison & 5th Ave.) | 212-661 5151 | $90/50min $70/50min

Midtown East — Herbal Fairy Wellness Spa

333 E 49th St Lobby O (bet 1st & 2nd Ave.) | 212-213-3488 | $90 /40min

Midtown East — iDo Holistic Center*

22 E 49th St. 3rd FL (bet. Madison & 5th Ave.) | 212-599-5300 | $50-

Midtown East — Kenkodo

211 E 53rd St (bet. 2nd & 3rd Ave.) | 212-980-0088 | $90 /60min

Midtown East — Madsen Healing Arts

230 Madison Ave., Suite 501 New York, NY 10016 | 917-750-2985 | Couples Massage

Chelsea — Cowlicks Japan*

137 W 15th St (bet. 6th & 7th Ave.) | 212 367 2123 | $50 /30min

East Village — Keisy

229 E 9th St. 2 Fl (bet. 2nd & 3rd Ave.) | 212-253-8171 | $45 /60mm

Lower Mhn — Health Trad CO

23 Pell St. 2 Fl (bet. Mott & Doyers St.) | 212-608-2212 | $45 /60min

Lower Mhn — Whole Health Wellness Center & Med Spa

34 Howard St 2 Fl (bet. B way & Crosby St.) | 212-625-0366 | $65 /60min

New Jersey — Endo Sentai Shiatsu NJ

23 Kingsland St 2 Fl Nutley NJ 07110 | 973-951-2939 | $100 /60min

ACUPUNCTURE

Midtown West — Yamaguchi Acupuncture*

One of the most distinguished acupuncturists and Kampo herbalists with 40 years of experience (translated in NY and Japan special areas in pain management, sports injury menopause infertility allergy and digestive problems www.yamasherbs.com

161 W 54th St. #21 (bet. 5th & 7th Ave.) | 212 246-7588 | www.yamaguch acupuncture.com | Acupun -cture

Midtown West — Manhattan Wellness Medical Care

15 W 44th St. 10 Fl (bet. 5th & 6th Ave.) | 212-575-8910 | $100 & up

Midtown West — Vital Balance Healing Center

241 W 37th St. #405 (bet. 7th & 8th Ave.) | 212-470-3258 | $95 /90min

Midtown East — Amy Natore Center

137 E 47th St. 1 Fl (bet. 3rd & Lexington Ave.) | 212 317 2720 | $80 /v sit

Midtown East — Cornerstone Acupuncture

30 E 40th St. PH SE (bet. Park & Madison Ave.) | 212-448-8088

Midtown East — Love & Compassion

124 E 40th St. 12 Fl (bet. Lexington & Park Ave.) | 212-242-4701 | $100 /120min

Chelsea — SuHu Naterol Health

1 Union Sq. W. #715 (at E 14th St.) | 212-691-8281 | $90 /visit

Soho — Mushin Acupuncture

50 Greene St 2 Fl (bet. Broome & Grand St.) | 347-625-7242 | $75 & up

Queens — Chen Gui

133-47 Sanford Ave #1G Flushing, NY 11355 | 718-961-7222 | $60 /45min

Long Island — Kimera Acupuncture

99 Hills de Ave Ste K, Williston Park NY 11596 | 516-442-1292 | $80/acu $40/ear

New Jersey — Dr Hong

6135 Bergenline Ave. 2 F. #3 West NJ 07093 | 201-854 0188 | $70 /30min

DOCTOR

Upper East — Charles K. Loving Jr

17 E 64th St. (bet. 5th & Madison Ave.) | 212-861 7373 | Cosmetic S rgery

Midtown West — Anshin Medical Health Care

36 W 44th St #303 (bet 5th & 6th Ave.) | 212 730-9010 | General Cl nic

Midtown West — Manhattan Wellness Medical Care

15 W 44th St 10 Fl (bet 5th & 6th Ave.) | 212-575-8910 | General Cl nic

Midtown East — Haruyo Fujiwoki PhD

117 E 37th St. #1A (bet. Lex. & Park Ave.) | 212-661-2627 | Psych- ologist

Midtown East — iDo Holistic Center*

22 E. 49th St. 3 Fl (bet. Madison & 5th Ave.) | 212-599-5300 | Herbal Medicine

Midtown East — Japanese Medical Practice

56 E 34th St. 2 Fl (bet. Park & Madison Ave.) | 212-889-2115 | General Cl nic

M dtown East — Midtown Dental Group

155 E. 55th St. #301 (bet. 3rd & Lexington Ave.) | 212 759-5565 | Dentist

M dtown East — Mika Hayashi, DPM, PC

350 Lexington Ave #501 (at 40th St.) | 212-682-8043 | Foot&Ankle Podiatry

Midtown East — Morledga Madical

150 E 58th St. 1 Fl (bet. 3rd & Lexington Ave.) | 212 583-2830 | Clinic

Chelsea — Haruno Miyamoto SW

314 W 18th St., #3C (bet. 8th & 9th Ave.) | 347-409-3503 | Soc-al Worker

Gramercy — Heritage Wellness

110 E 23rd St (bet. Lexington & Park Ave.) | 646-962-4328 | Medicine

Gramercy — Waterside Dental Care*

10 Waterside Plaza Lobby Level (bet. 25th & 25th St.) | 212-683-6260 | Dent st

East Village — Astor Smile Dental

53 W 11th St Sto. G (bet 5th & 6th Ave.) | 212-254-0800 | Dentist

Queens — Herbal Healing Traditions

30-18 30th Dr. 2 Fl Astoria, NY 11102 | 718-952 9328 | Chinese Med cine

New Jersey — Edgewater Family Care Center

725 River Rd #202 Edgewater NJ 07020 | 201-943-4040 | General Cl n c

New Jersey — Japanese Women's Center

470 Palisade Ave #305, Teaneck NJ 07666 | 201 747-2264 | OBGYN

New Jersey — New Jersey Clinic

2231 Lemoine Ave Fort Lee, NJ 07024 | 201-944-1008 | OBGYN Gastro

CHIROPRACTIC

Upper East — Cucci Chiropractic

131 E 61st St. (bet. Lexington & Park Ave.) | 212 980-9332 | $100- /visit

Midtown East — Horodo Chiropractic

15 E 40th St. #901 (bet. Madison & 5th Ave.) | 212 953-6031 | $120- /first visit

OTHER

Upper West — Gaia Holistic Health

20 W 64th St. #2AE (bet. Central Park W & B way) | 212 799-9711

M dtown East — Pilai Thai Massage

211 E 43rd St. (bet. 2nd & 3rd Ave.) | 347 906-4258 | $110 /50min

Upstate — Body By Chizuru

40 Memorial Hwy New Rochelle NY 10801 | 917 836-9670 | Personal Trainer

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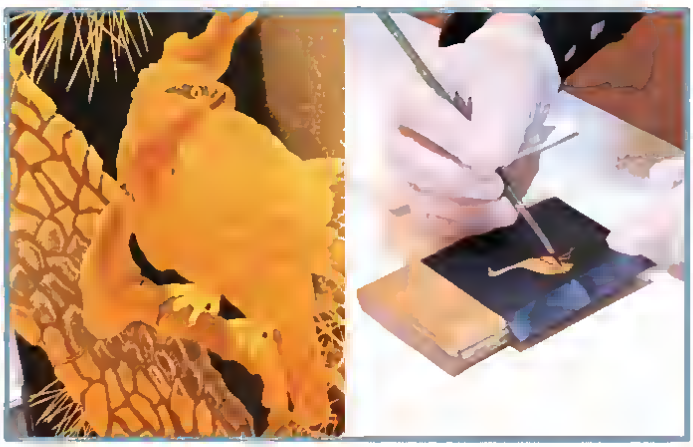
Maki-e in Two Hours? It's Possible!



Having a small sense of what is involved in working with lacquer—many steps and a lot of patience!—from reporting on a *kintsugi* (the art of repairing ceramics with lacquer and gold) class for *Chopsticks NY* earlier, I was surprised and excited to learn that the Nippon Club of New York was offering a one-day *maki-e* workshop with Mr Gen Saratani, a third-generation lacquer expert.

Maki-e (which comes from the Japanese words *maki*, meaning "sprinkle," and *e*, meaning "painting") is used to refer to lacquerware with images made from metallic powder (usually gold) dusted over wet lacquer (*urushi*). I was curious how this class—composed nearly entirely of those completely unfamiliar with lacquer techniques—could make maki-e wooden business card holders in only two hours. But Mr Saratani and the Nippon Club have developed a clever way of introducing this ancient Japanese art to modern-day New Yorkers.

We had each picked designs for our business card holders in advance (I chose a crane, but other options included Yoda, Snoopy, and cherry blossoms), and we received two adhesive-backed stencils (small and large versions of our design) when we arrived. The major decision after that was where to position the image on the case. After we had put on our gloves, Mr Saratani came by with a brush loaded with the appropriate amount of urushi, which we then brushed over our stencils. After wiping away excess lacquer with a Kleenex and removing the stencil, I was ready for the gold powder, which I applied by carefully brushing a silk ball over the lacquered area. And then, voila, we each had our own lovely maki-e business card holder!

When I asked Mr Saratani what his goal was with this workshop, he replied, "I think it is important to spread this culture—it's become almost a forgotten technique in Japan. I want to preserve this culture. Once it's lost, it's hard to rebuild it." Most of the participants in this class were Japanese, and Mr Saratani said, "Once we go outside Japan, it's a very good chance to look at Japan again—we can rediscover what is special about it." It certainly was a special experience to get a taste of making this incredibly beautiful lacquer art.

— Reported by Kate Williamson

The Nippon Club
145 W 57th St. (bet. 6th & 7th Aves.) New York, NY 10019
TEL. 212-581-2223 | www.nipponclub.org

Mr Saratani began the workshop by telling us how urushi sap is harvested and about the traditional tools and techniques used in maki-e.

Maki-e tools: a tile used as a palette for the lacquer, various brushes, stencils, and a wooden business card holder.

Mr Saratani demonstrating proper urushi techniques. (It's important not to apply too much lacquer.)

After wiping off the excess lacquer, I carefully removed the stencil and then gently applied gold powder, revealing my maki-e crane.

School Guide

The following is a list of schools where you can learn Japanese culture

★ Chopsticks NY available to pick up

LANGUAGE

Midtown East — Hills Learning

Hills Learning is a fully accredited institution in New York that specializes in Asian language instruction. They have small group classes and private lessons tailored to individual goals and needs. Classes are available for Japanese, Korean, Chinese, and Thai.

50 E. 42nd St. #500 (at Madison Ave.) | 212-734-0894 | www.hillslearning.com | Japanese

Upper West — Friends Academy

310 W. 103rd St. (bet. Westend Ave. & Riverside Dr.) | Japanese | 212-535-8535

Upper West — Japan ICU Foundation

475 Riverside Dr. #439 (bet. 119th & 120th St.) | Japanese | 212-870-3340

Upper West — Your True Self

501 Seminary Row (at Amsterdam Ave.) | Japanese | 212-678-4251

Midtown West — NY Japanese Language

257 W. 39th St. 14 Fl. (bet. 7th & 8th Ave.) | Japanese | 646-345-8777

Midtown East — Amity Language Institute*

124 E. 40th St. #203 (at Lexington Ave.) | Japanese | 212-637-8374

Midtown East — Ikec language institute inc.*

369 Lexington Ave. 19th Fl (bet. 40th & 41st St.) | Japanese | 212-867-2000

Midtown East — Japan Society

333 E. 47th St. (bet. 1st & 2nd Ave.) | Japanese | 212-715-1256

Midtown East — Rennert New York

211 E. 43rd St. 19 Fl. (bet. 2nd & 3rd Ave.) | Japanese | 212-867-8700

Chelsea — ABC Language Exchange*

148 W. 29th St., 4NE (bet. 6th & 7th Ave.) | Japanese | 212-563-7580

Chelsea — Tenri

43A W. 13th St. (bet. 5th & 6th Ave.) | Japanese | 212-645-2900

West Village — NYU-SCPS

7 E. 12th St. (bet. University Pl. & 5th Ave.) | Japanese | 212-998-7150

Tribeca — Tribeca Language

22 Harrison St. (bet. Hudson & Greenwich St.) | Japanese | 212-219-9393

Long Island — Long Island Japanese

21 Beacon Hill Rd. Port Washington, NY 11050 | Japanese | 516-883-5745

Long Island — Long Island Japanese Culture Center*

2 Heaven Ave., Ste. 23F & Studio B-1 Port Washington | Japanese | 516-551-4807

Westchester — Keio Academy

3 College Rd. Purchase, NY 10577 | Japanese | 914-701-3454

New Jersey — Iroha Nihongo*

8 West Bayview Ave. Englewood Cliffs, NJ | Japanese | 201-567-4632

New Jersey — Japanese-American Society of New Jersey*

304 Main St. 2nd Fl. Fort Lee, NJ 07024 | Japanese | 201-461-5133

New Jersey — R/Lingo Learning Center*

2400 Lemoine Ave. #103-105, Fort Lee, NJ | Japanese | 201-947-4707

TRADITIONAL

Upper West — Ikenobu Ikebnan School

30 W. 60th St. #6K (bet. Broadway & Columbus Ave.) | Ikebana | 212-757-0748

Upper West — Seikon Shodo

315 W. 91th St., #7S (at West End Ave.) | Calligraphy | 212-247-2563

Upper West — Sogetsu Ikebnan School

201 W. 70th St. (at Amsterdam Ave.) | Ikebana | 212-873-6115

Upper East — Umsenke Chanoyu Ctr

153 E. 58th St. (bet. 3rd & Lexington Ave.) | Sado | 212-355-6161

Midtown West — N.Y. Toge Kyoshitsu School*

8 W. 30th St. 3 Fl. (bet. 5th Ave. & Broadway) | Pottery | 212-279-1711

Midtown West — NIHONWASDU USA

1410 Broadway #2618 (bet. 38th & 39th St.) | Kimono | 212-869-0500

Midtown West — The Nippon Club

145 W. 57th St. (bet. 6th & 7th Ave.) | Sado | 212-581-2223

Midtown East — Lotus Books and Gifts

151 E. 57th St. 3 Fl. (bet. 3rd & Lexington Ave.) | Ikebana | 212-744-5123

Lower Mhn — Takamori Calligraphy Class

31 Bond St. (bet. Bowery & Lafayette St.) | Calligraphy | 917-579-2182

Soho — Kimono House

131 Thompson St. (bet. Prince & Houston St.) | Kimono | 212-505-0232

Queens — Nosho-kai Ryukyu Dance School

242-17A Oak Park Dr. Douglaston, NY 11362 | Dance | 718-631-2937

Japan — Dhara School

DharaNYC@gmail.com | Ikebana | 201-365-0353

MARTIAL ARTS

Upper West — Aikido Up Hnra

3 Henshaw St. (bet. Riverside Dr. & Dyckman St.) | Aikido | 646-483-9700

Upper West — O-Dojo

1441 Broadway #205 (bet. 40th & 41st St.) | Karate | 212-537-7441

Upper West — Kokushi Budo Institute

332 Riverside Dr. (bet. 105th & 106th St.) | Judo | 646-925-7354

Upper West — Shorinryu Matsukiyoshi*

131 W. 72nd St. #2A (bet. Columbus & Amsterdam Ave.) | Karate | 212-875-8629

Upper West — Shotokan Karate-Do NY

248 W. 60th St. (bet. Amsterdam & 10th Ave.) | Karate | 212-799-5500

Upper West — UWS Kenshukai Karate

820 Columbus Ave. (bet. 105th & 106th St.) | Karate | 212-222-1172

Upper East — NEMMAA Kaizen Karate

1786 3rd Ave. (at 90th St.) | Karate | 212-426-5176

Upper East — WTKD Honbu Dojo

209 E. 63rd St. (bet. 2nd & 3rd Ave.) | Karate | 212-207-1307

Midtown West — New York Budokai

500 8th Ave. 12 Fl. (bet. 35th & 36th St.) | Kendo | 917-621-1480

Midtown West — Shinjinkukan New York

539 8th Ave., #307 (bet. 65th & 66th St.) | Karate | 917-400-8183

Midtown West — Shinkyokushinkai NY

520 8th Ave., 16 Fl. (bet. 36th & 37th St.) | Karate | 646-235-0233

Midtown East — KYOKUSHIN KARATE

265 Madison Ave. 5 Fl. (at 39th St.) | Karate | 212-947-3334

Chelsea — U.S. Budo Kai-Kan

110 W. 14th St. 2 Fl. (bet. 6th & 7th Ave.) | Mix | 212-807-7336

Chelsea — Unshuu Karate Dojo

107 Chambers St. (Hot Church St. & W. Broadway) | Karate | 646-745-6172

Chelsea — World Seido Karate

61 W. 23rd St. 2 Fl. (bet. 5th & 6th Ave.) | Karate | 212-924-0511

East Village — Karate Honma Dojo

58 E. 11th St., 5 Fl. (bet. Broadway & University) | Karate | 212-505-3956

Tribeca — Oishi Judo Club

547 Greenwich St. (bet. Vandam & Charlton St.) | Judo | 212-925-7250

Queens — Rukasu Budo Dojo

25-38 Parsons Blvd. | Mix | 347 746-1037

Long Island — Katayanagi Shotokan Karate

533 Port Washington Blvd, 2Fl Port Washington, NY | Karate | 516-330-2388

New Jersey — Kokushikai Judo*

24 28 Fair Lawn Ave. Fair Lawn, NJ 07410 | Judo | 201 797-5366

New Jersey — KYOKUSHIN KARATE NJ Branch

369 Old River Rd. 2 Fl. Edgewater, NJ 07020 | Karate | 212 347 3334

OTHER

Brooklyn — Ramen Class

A lecture on ramen is presented by a chef/owner of Brooklyn restaurants and a soba master [illegible] the know-hows of [illegible]ing your original ramen. Consultations to set [illegible] k tehen to serve ramen are also available. Email to schedule an appointment.

38 Montrose Ave. (bet. Leonard St & Manhattan Ave.) | Cooking | RamenClass1by1@gmail.com

Upper East — Saori Weaving Arts

227 E. 67th St. (bet. 2nd & 3rd Ave.) | Other School | 212 722 2586

Midtown West — Harlynna Ballet

4 W. 43rd St. (bet. 5th & 6th Ave.) | Dance | 347-451-1801

Midtown West — The Nippon Club

145 W. 57th St. (bet. 6th & 7th Ave.) | Dance | 212-581-2223

Midtown West — Toho Shoji N.Y.*

500 5th Ave. (bet. 39th & 37th St.) | Jewelry Making | 212-768-7405

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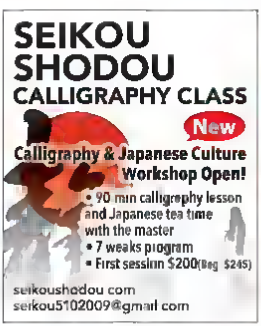

Iroha Nihongo

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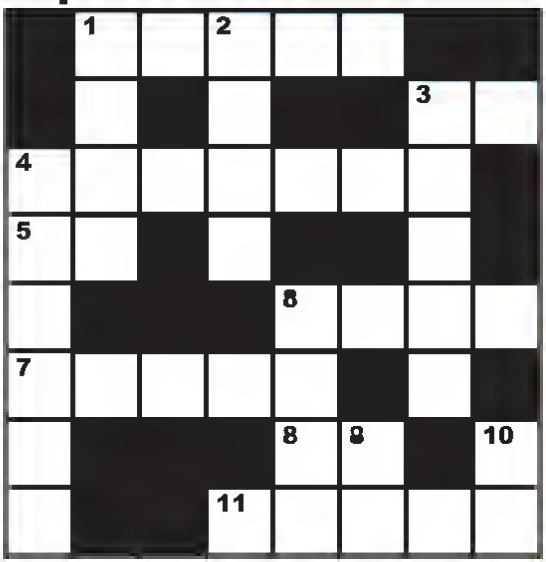

Across

1. The host city of the 2020 Summer Olympic Games (5)

3. Some cats have long fluffy, __ (hair), while others have short ___ (2)

4. An i-adjective meaning "glad" or "happy" (7)

5 The kanji (Chinese character) _____ means "many," and it is used with other kanji to compose words such as *iku__* (various), *__nan* (lots of problems), and *__dai* (huge) (2)

6 "Shoulder" in Japanese (4)

7. _____*na* is a na-adjective that means "stubborn" (5)

8 It's good to travel light by reducing your *__motsu* (baggage luggage) (2)

11. The dictionary form of a transitive verb meaning "to change" -the intransitive form is *kawaru* (5)

Down

1. There are many Buddhist _____ (temples) in Japan (4)

2. When you lend something, you say _____ (dictionary form), and when you borrow something, you say kariru (dictionary form) (4)

3. An adverb meaning "surely" and "certainly" (5)

4. The dictionary form of a verb meaning "to doubt" or "to suspect" (6)

6. *Okonomiyaki* (a savory pancake) *takoyaki* (octopus balls) and *yakisoba* (stir-fried noodles) are popular dishes that all use ___ (flour) Japanese call these types of dishes _____mon (4)

9. It means home or family lineage (2)

10. ___ (vinegar) is a key ingredient in making sushi rice (2)

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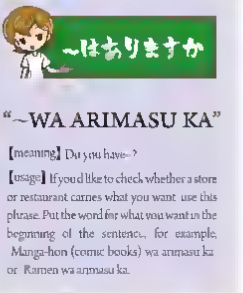
～はありますか
"～WA ARIMASU KA"
【meaning】Do you have～?
【usage】If you'd like to check whether a store or restaurant carries what you want, use this phrase. Put the word for what you want in the beginning of the sentence, for example, Manga-hon (comic books) wa arimasu ka or Ramen wa arimasu ka.

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JAPANESE SUB-CUL WATCH

Kawaii, Delicious & Unique - The Maid Café Experience

By Melissa Perrier

Emerging around 20 years ago in the mecca of otaku culture in Japan, Akihabara, "Maid Café" culture has become a sensation due to its unique concept and creativity. A Maid Café is a type of cosplaying restaurant where waitresses in cute maid costumes serve food and entertain guests. Today, they are popping up all over the world. In New York City, Maid Café events have begun to appear in recent years, appealing to Otaku and Japanese Culture lovers alike.

The night before Valentines Day, the "Cute Maids" group, Maid 4U Cafe, was holding a Maid Café event inside Flushing's delicious Kulu Desserts location, so I decided what better way to see the Maid Café culture for myself than to attend! As spread out as maid events can be, they are hard to miss when walking by. Anime or Pop Japanese music playing, an all-young women crew wearing maid outfits bustling about, and a crowded eating venue with smiling customers. Kulu Desserts was exuding energy and fun as I walked in. As I entered, a few maids rushed over to greet and welcome me. Each was wearing a Japanese school girl themed maid attire. They appeared excited to see me and in a cutesy voice began calling me 'Senpai' and showing me to a seat. Senpai generally refers to someone that you admire and sometimes denotes an upperclassmen, so each customer is treated as a respected superior. Each maid cafe usually has its own custom maid-themed attire that they are recognized by, Cute Maids being a red, black and white school girl uniform.

Maids were spread out and visiting each table for one-on-one time with customers, playing nostalgic table games, serving desserts and taking photographs. Our maid, Miyu, was performing magic tricks. Group maid dances, singing and an overall feeling of Kawaii and Moe* filled the night! From body language and gestures, to conversations and the decorated ice cream dessert I was eating, everything embodied cuteness. Many pieces of kawaii merchandise were sold as well, such as each maid's photographs, their homemade chocolates, and group photos.

The heart of the Maid Cafe experience is about an intimate and family friendly relationship. Whether you're with friends, family, or your significant other, whether you're interested in Japan, anime, or just pop culture in general, Maid Café is definitely a uniquely entertaining experience!

*Moe is a Japanese slang mainly used in anime and manga referring to a certain youthful cuteness and a specific sort of devoted response to that cuteness.

❶❷ Kulu's lovely desserts are also the highlights of this sweet Maid Café event.

❸ Maids in school girl costume served and entertained guests at the same time.

Kulu Desserts
37-05 Prince St., Flushing, NY 11354
There are 3 other locations in Manhattan and Elmhurst, Queens.
www.kuludesserts.com
Maid 4U Cafe
www.Maid4UCafe.com

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CHOPSTICKS NY®

Japanese Restaurant Review

Mimi Japanese Restaurant
Bar Moga
Taro Sushi

"WA" Cooking

Spring Cabbage and Shrimp Salad Roll with Ponzu Dressing

Mixology Lab

Ginger Lemon Tiger Sour
by Tui Te Kaaho, Chinese Tuxedo

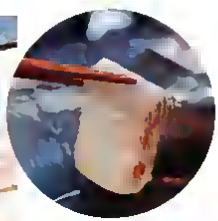
Listings

Japanese Restaurant
Grocery

Mimi Japanese Restaurant

566 Amsterdam Ave., (bet. 87th & 88th Sts.) New York, NY 10024
TEL 212-787-8316 | www.mimiyc.net
Mon-Thu 5-10:30 pm Fri 5-11 pm Sat. 12 pm-2:45 pm, 5-11 pm, Sun 12 pm-2:45 pm, 5-10 pm

Mimi Japanese Restaurant on the Upper West Side shares Japan's authentic taste via creative dishes. Skillful and playful touches by Chef Yukihiro Takeda enhance your experience at this cozy spot. For example, the recently introduced *Temaki* hand roll sushi is served with the *nori* seaweed unrolled on a platform so customers can enjoy its crispiness. Also, a dish you won't typically find elsewhere is *Oshizushi*, or pressed sushi. Mimi serves salmon and mackerel versions, the former being adorned with unique toppings such as jalapeño, avocado and tomato with cream cheese. *Shabu Shabu* is another special dish, featuring fish like yellowtail or red snapper and including tofu, mushrooms, greens and udon. Sashimi grade fish is incredibly fresh and supple, so much so that it surprises your palate as you take a bite. According to Manager Katsumi Moriyama, regulars also love *Chicken Karaage* (fried chicken) and *Vegetable TEMPURA*. They also have a daily special menu created by Chef Takeda that highlights the freshest flavor of the day. Those with a big appetite might want to try the *6-course Pre Fixe* or the *Family Sushi Course*, both a steal at $49.



Served with high quality fish, the *Red Snapper Shabu Shabu* allows you to enjoy the fish two ways: as sashimi and shabu shabu.

With unique sauces, the *Pressed Salmon Sushi* is not to be missed.

Chef Takeda offers creative dishes that might be new to some customers, such as seasonal bamboo shoots.

Diners can fully relax in Mimi's casual and cozy space.

3 Best Sellers

- **Mimi's Creative Sushi Combo** $38
- **Seered Pressed Salmon Sushi** $20
- **Seared Scallop topped with Sea Urchin** $22

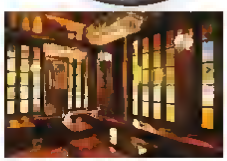
Bar Moga

128 W. Houston St. (at Sullivan St.) New York, NY 10012
TEL: 929.399.5853 | www.barmoga.com
Mon-Thu & Sun: 5pm-Midnight Fri & Sat: 5 pm-2 am

Opened last April on the Greenwich Village side of Houston Street, Bar Moga is a cocktail bar and restaurant inspired by the figure of the moga, or "modern girl," that emerged in early 20th century Japan. Like the flapper in the Western world in the jazz age, the mogas in Japan were independent, self-supporting, and progressive and definitely fashion leaders. That inspiration is the artery of Bar Moga and their cocktails, *yoshoku* (Western inspired cuisine developed in Japan) menu, and décor perfectly represent the East-meets-West and Old-and-New concept. Recently, Bar Moga rebooted with the arrival of award winning mixologist Frank Cisneros. With an unparalleled understanding of Japanese cocktails through his experiences at the Michelin-starred Uchu and the Mandarin Oriental Tokyo, he has already introduced new signature cocktails, *Naomi* (white rum, kabosu Japanese citrus, awamori, jasmine tea) and *Princess Mononoke* (mezcal, ancho reyes, yuzu kosho, lime, shichimi spice), and the prix-fixe *omakase*-style service of a bartender preparing custom cocktails. Bar Moga also updated its food menu, which includes specials for early spring such as *Moga Rice Sliders* and *Seasonal Fish Tataki*. But of course, the heart of Bar Moga is the greater emphasis on Japanese spirits, especially shochu and whisky highballs, several of which are on tap. They also boast a curated collection of over 40 Japanese whiskies.

Bar Moga's signature *Omurice* is a popular yoshoku menu. Served with chicken rice topped with a fluffy omelet. A server slits the omelet at the table and the runny egg covers the entire chicken rice. Enjoy with an abundance of demiglace sauce.

Newly developed cocktail and seasonal *Fish Tataki* (garlic chips, egg yolk, scallion, ginger ponzu sauce).



The interior is outfitted in beautiful retro-modern style décor.

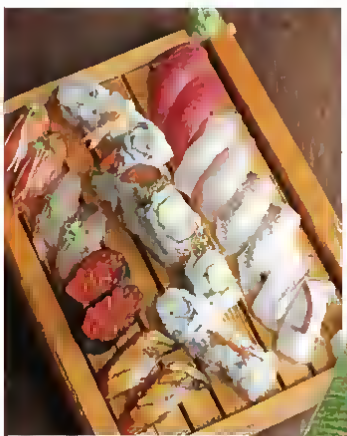
3 Best Sellers

- **Omurice** $16
- **The Moga cocktail** $15
- **Kari Keri Vegeteble Raman** $14

Taro Sushi

244 Flatbush Ave., (at St. Marks Ave.) Brooklyn, NY 11217 | TEL: 718-388-5240
www.tarosushibrooklyn.com | Mon-Thu: 12 pm-3:30 pm, 5-10:30 pm Fri & Sat: 12 pm-3:30 pm, 5-11 pm Sun: 12 pm-3:30 pm, 5-10 pm

Delicious sushi and sashimi abound at Taro, which is still one of Brooklyn's best answers to the Manhattan sushi scene. This comfy neighborhood spot on the corner of Flatbush and St. Marks Avenues presents authentic Tokyo-style *Edomae* sushi (Chef-owner Yuji Sano is a second generation sushi chef from Japan) and is the perfect place for both new and seasoned diners looking for a satisfying fresh fish fix. Feast on items like the chef's *Sushi Lovers* series, which allows you to sample four different cuts from one type of fish. This is possibly one of the most affordable ways in all of New York City to educate yourself on the allure and artistry of sushi. Cruise through the 16-piece, two roll journey of the *Sushi Boat for Two* which features the best of what is in season. Or simply sit at the counter and order à la carte, from the finest fatty tuna to yellowtail belly to sea urchin, all of which also come at remarkable prices. And what about Omakase? The *12-piece Chef's Choice* is only $42, which is a fraction of what you're finding in the Big Apple. No matter what you choose, the skill and subtlety of the Edomae style that Taro specializes in is imbued in every piece – resulting in perfection.



The *Sushi Boat for Two* always presents the best of the season whether it's salmon, eel, tuna, mackerel, or fluke. Share it for date night, or gorge on it like a hungry pirate.

The sushi counter always has the best seats in the house.

The sampling of tuna for *Sushi Lovers* is an incredible deal for your mouth and wallet.

3 Best Sellers

- **Salmon Lover Set** $12.75
- **Sushi for Two** $38
- **Taro's Choice – Omakase, 6 or 12 piece** $26 -$42

Japanese Restaurant Guide

$35 Average price in a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch
M Tu W Day Close | Delivery
Th F Sa Su | Family Dining
Romantic Dining | Local Favorite
Vegetarian Friendly | Business Dinner
★ Chopsticks NY available to pick up

Upper West

Upper West — GO! GO! CURRY!

They serve Japanese-style thick curry sauce over well selected rice with your choice of topping. It's delicious freshly made yet quick cheap and high quality. That's why Go Go Curry is very addictive. Now You can enjoy Japanese comfort food in Harlem

557 W. 125th St. (at Broadway) $8 S L
646-833-7143 www.gogocurryusa-ny.com

Upper West — Amaze Fusion & Lounge $35 L
495 Amsterdam Ave. (bet. 82nd & 83rd St.)
212-874-1078

Upper West — Bar Masa $69 S L
Time Warner Ctr., 10 Columbus Cir., 4 FL
212-823-9800

Upper West — Gari $80 L
370 Columbus Ave. (bet. 77th & 78th St.)
212-362-4810

Upper West — Haru $35 L
433 Amsterdam Ave. (bet. 80th & 81st St.)
212-873-5055

Upper West — Ichie Restaurant $20 M L
53 W. 106th St. (bet. Manhattan & Columbus Ave.)
212-865-4898

Upper West — Jia Ramen* $15 L
3183 Broadway (at 125th St.)
646-559-2962

Upper West — Jia Ramen* $15 L
462 Amsterdam Ave. (at 82nd St.)
646-657-0755

Upper West — Kitaro $20 L
510 Amsterdam Ave. (bet. 84th & 85th St.)
212-787-8008

Upper West — Kouzan $25 L
645 Amsterdam Ave. (at 93rd St.)
212-280-4085

Upper West — Kuma Sushi $30 L
165 W. 72nd St. (bet. Columbus & Amsterdam Ave.)
212-580-8228

Upper West — Mama Sashi $25 L
237 Dyckman St. (bet. Riverside & Seaman Ave.)
212-544-0003

Upper West — Mona Organic Cafe $20 L
646 Amsterdam Ave. (bet. 91st & 92nd St.)
212-787-1110

Upper West — Masa $400 S L
Time Warner Ctr., 10 Columbus Cir., 4 FL
212-823-9800

Upper West — Matsu $20 L
403 Columbus Ave. (bet. 83rd & 84th St.)
212-799-7822

Upper West — Momoya Amsterdam $42 L
427 Amsterdam Ave. (bet. 80th & 81st St.)
212-580-0007

Upper West — Nabe Harlem* $25 L
2367 Frederick Douglass Blvd. (bet. 127th & 128th St.)
646-370-4000

Upper West — Naruto Ramen $18 L
2634 Broadway (at 100th St.)
212-222-8228

Upper West — Next Door $25 L
913 W. 187th St. (bet. Pinehurst & Fort Washington Ave.)
212-543-2111

Upper West — Mimi $25 L
596 Amsterdam Ave. (bet. 87th & 88th St.)
212-787-9316

Upper West — Rai Rai Kaa* $15 L
1467 Amsterdam Ave. (bet. 131st & 133rd St.)
917-839-3342

Upper West — RAKU $20 L
57 W. 75th St. (at Columbus Ave.)
212-873-1220

Upper West — Sun-Chaa $25 L
2707 Broadway (bet. 103rd & 104th St.)
212-749-5008

Upper West — Sushi Inoue $70
381 Lenox Ave. (bet. 125th & 130th St.)
646-796-0555

Upper West — Sushi Yasaka* $30 L
251 W. 72nd St. (bet. Broadway & West End Ave.)
212-496-8460

Upper West — Viva Sushi & Saka* $20 L
2353-55 Broadway (bet. 115th & 116th St.)
212-222-3566

Upper West — Yasha Ramen $13 L
340 Amsterdam Ave. (bet. 76th & 77th St.)
212-222-2365

Upper West — Zarutto $20 L
142 W. 72nd St. (bet. Columbus & Amsterdam Ave.)
212-496-0022

Upper East

Upper East — AMURA $23 L
1567 2nd Ave. (bet. 80th & 81st St.)
212-772-1681

Upper East — CHOCHIN $15 W
310 E. 53rd St. (bet. 1st & 2nd Ave.)
212-826-1211

Upper East — Donguri $40 M L
309 E. 83rd St. (bet. 1st & 2nd Ave.)
212-737-6056

Upper East — Fuji Yama $30 L
1466 1st Ave. (bet. 76th & 77th St.)
212-249-2722

Upper East — Ginza $20 L
800 Lexington Ave. (at 62nd St.)
212-888-7868

Upper East — Haru $30 L
1325 3rd Ave. (at 76th St.)
212-452-2230

Upper East — Haru Saka Bar $38 L
1327 3rd Ave. (at 76th St.)
212-452-2230

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Takesushi
The Japanese Restaurant

Upper East **Ichiro**
1594 2nd Ave (bet. 81st & 82nd St.)
212-369-6300 $30

Upper East **INASE**
1586 1st Ave (bet. 82nd & 83rd St.)
212-628-4238 $40

Upper East **IRON Sushi***
355 E. 78th St. (bet. 1st & 2nd Ave.)
212-772-7480 $25

Upper East **Isuhama**
1666 3rd Ave. (bet. 93rd & 94th St.)
212-828-0096 $30

Upper East **Ko Sushi (2nd Ave.)**
1328 2nd Ave. (at 70th St.)
212-439-1678 $31

Upper East **Ko Sushi (York Ave.)**
1019 York Ave. (bet. 85th & 86th St.)
212-772-8838 $31

Upper East **Kyoto Sushi**
1240 Lexington Ave. (bet. 83rd & 84th St.)
212-249-5024 $30

Upper East **Matsu**
411 E. 70th St. (bet. York & 1st Ave.)
212-744-5454 $30

Upper East **Momokawa**
1466 1st Ave. (bet. 76th & 77th St.)
212-256-0403 $35

Upper East **Naruto Ramen***
1596 3rd Ave. (bet. 89th & 90th St.)
212-289-7803 $10

Upper East **Ooki Sushi**
1575 3rd Ave. (bet. 88th & 89th St.)
212-828-2388 $35

Upper East **Poke**
343 E. 85th St. (bet. 1st & 2nd Ave.)
212-243-0565 $30

Upper East **Sasabune**
401 E. 73rd St. (bet. York & 1st Ave.)
212-249-6563 $40

Upper East **Sushi of Gari**
402 E. 79th St. (bet. York & 1st Ave.)
212-517-5340 $80

Upper East **Sushi Seki***
1143 1st Ave. (bet. 62nd & 63rd St.)
212 371-0238 $57

Upper East **Sushi Suki**
1577 York Ave. (bet. 83rd & 84th St.)
212-249-3706 $20

Upper East **Tanoshi**
1372 York Ave. (bet. 73rd & 74th St.)
917 265-1254 $61

Upper East **Tanoshi Sushi Sake Bar***
1372 York Ave. (bet. 73rd & 74th St.)
917 265-1254 $55

Upper East **Tenzan**
568 2nd Ave. (bet. 52nd & 53rd St.)
212-980-5300 $35

Upper East **Wajima**
134 E. 61st St. (bet. Lexington & Park Ave.)
212-813-2065 $30

Upper East **YUKA***
1557 2nd Ave. (bet. 80th & 81st St.)
212-772-9675 $25

Upper East **Yuko**
1531 York Ave. (at 81st St.)
212-249-5100 $35

Midtown West

Midtown West **GO! GO! CURRY!***

The triple crown winner of Japanese curry contest is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery is available in Midtown West and East for a limited time. Details on website
273 W. 38th St. (bet. 7th & 8th Ave.)
212-730-5555 www.gogocurryusa-ny.com $8.5

Midtown West **Ai's Sushi**
374 W. 46th St. (at 9th Ave.)
212-265-5668 $15

Midtown West **Banihana**
47 W. 56th St. (bet. 5th & 6th Ave.)
212-581-0330 $30

Midtown West **DONBURI-YA***
253 W. 55th St. (bet. Broadway & 8th Ave.)
212 580-7905 $25

Midtown West **The East Sake Bar**
43 W. 32nd St. (bet. 5th Ave. & Broadway)
212-563-1500 $30

Midtown West **Hanami Sushi**
357 9th Ave. (bet. 55th & 56th St.)
212-315-3181 $15

Midtown West **Haru**
229 W. 43rd St. (at 7th Ave.)
212-398-9810 $35

Midtown West **Hide-Chan Ramen**
314 W. 53rd St. (bet. 8th & 9th Ave.)
212-399-0068 $20

Midtown West **Ichimasa**
302 W. 50th St. (bet. 8th & 9th Ave.)
212-315-4900 $20

Midtown West **Ikinari Steak 5th Ave**
37 W. 46th St. (bet. 5th & 6th Ave.)
917 408-5781 $20

Midtown West **Ikinari Steak Times Square**
356 W. 46th St. (bet. 8th & 9th Ave.)
917 409-5340 $20

Midtown West **Inakaya**
231 W. 40th St. (bet. 7th & 8th Ave.)
212 354-2195 $45

Midtown West **IPPUDO NY WESTSIDE**
321 W. 51st St. (bet. 8th & 9th Ave.)
212-974-2500 $32

Midtown West **ISE Menkui-tei 56**
56 W. 56th St. (bet. 5th & 6th Ave.)
212-707-1702 $25

Midtown West **KATSUHAMA55***
43-45 W. 55th St. (bet. 5th & 6th Ave.)
212.541.7145 $18

Midtown West **Kodama 45**
301 W. 45th St. (at 8th Ave.)
212-582-4065 $25

Midtown West **Koi**
40 W. 40th St. (bet. 5th & 6th Ave.)
212 921-3330 $60

Midtown West **Mira Sushi***
45 W. 22nd St. (bet. 5th & 6th Ave.)
212 989-7386 $11

Midtown West **Monster Sushi**
22 W. 46th St. (bet. 5th & 6th Ave.)
212-398-7707 $30

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245 W 51st St (bet. Broadway & 8th Ave.) $30
646-964-5332

Midtown West **NOBU 57**
40 W 57th St (bet. 5th & 6th Ave.) $100
212-757-3000

Midtown West **Ocha**
350 W 46th St (bet. 8th & 9th Ave.) $25
212-581-3128

Midtown West **Ootoya Times Square**
141 W 41st St (bet. 6th Ave. & Broadway) $20
212-704-0833

Midtown West **Saka Bar Hagi**
152 W 49th St (bet. 6th & 7th Ave.) $25
212-764-6543

Midtown West **Shimizu**
318 W 51st St (bet. 8th & 9th Ave.) $35
212-581-1581

Midtown West **Sushi Damo**
330 W 58th St (bet. 8th & 9th Ave.) $45
212-307-1805

Midtown West **Sushi of Gari 46**
347 W 46th St (bet. 8th & 9th Ave.) $80
212-957-0046

Midtown West **Sushi Osaka**
535 8th Ave (bet. 36th & 37 th St.) $15
212-629-5708

Midtown West **Sushiden***
123 W 45th St (bet. 6th & 7th Ave.) $45
212-398-2800

Midtown West **Sushiya***
28 W 56th St (bet. 5th & 6th Ave.) $20
212 247 5756

Midtown West **SUZUKI**
114 W 47th St (bet. 6th & 7th Ave.) $70
212-278-0010

Midtown West **TABATA RAMEN***
540 9th Ave (bet. 39th & 40th St.) $15
212 240-7931

Midtown West **TABATA RAMEN***
557 9th Ave (bet. 37th & 38th St.) $15
212-465-2418

Midtown West **Tarakawa Ramaa**
865 9th Ave (bet. 57th & 58th St.) $12
212-307-0170

Midtown West **Totto Next Door**
386 W 52nd St (bet. 9th & 9th Ave.) $20
|—

Midtown West **Totto Ramaa W. 51st**
454 W 51st St (bet. 9th & 10th Ave.) $20
646-586-8058

Midtown West **Totto Raman W. 52nd**
366 W 52nd St (bet. 9th & 9th Ave.) $20
212-582-0052

Midtown West **Yakitori TOTTO**
251 W 55th St (bet. Broadway & 8th Ave.) $45
212-245-4565

Midtown West **Yummy Sushi***
30 Rockefeller Plaza Concourse Level $10
212-459-2100

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212-867-5454

Midtown East **Amane**
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212-915-5300

Midtown East **Arata Sushi**
1047 2nd Ave (bet. 55th & 56th St.) $20
212-371-1338

Midtown East **Azusa**
3 E. 44th St. (bet. Madison & 5th Ave.) $35
212-661-0001

Midtown East **Gyu-Kaku***
805 3rd Ave. 2 Fl (at 50th St.) $40
212 702-1616

Midtown East **Hakubai**
The Kitano Hotel, 66 Park Ave. (at 38th St.) $66
212-885-2000

Midtown East **Hatsuhaaa**
17 E. 48th St (bet. Madison & 5th Ave.) $50
212-355-3345

Midtown East **Hide-Chan Ramen**
248 E. 52nd St. 2 Fl (bet. 2nd & 3rd Ave.) $20
212-813-1800

Midtown East **HINATA**
159 E. 55th St. (bet. 3rd & Lexington Ave.) $20
212-355-2374

Midtown East **Hiroshi Japanese Fusion**
585 3rd Ave (bet. 38th & 39th St.) $25
212-661-3288

Midtown East **Ikkaan Steak Park Ave**
455 Park Ave. South (bet. 30th & 31st St.) $20
917 261-2750

Midtown East **Izukaya Riki**
141 E. 45th St (bet. 3rd & Lexington Ave.) $40
212-986-5004

Midtown East **Jukai**
237 E. 53rd St. (bet. 2nd & 3rd Ave.) $30
212 583-3788

Midtown East **Kajitsu**
125 E. 39th St (bet. Lexington & Park Ave.) $80
212-228-4873

Midtown East **RATSUHAMA47***
11 E. 47th St (bet. Madison & 5th Ave.) $18
212 750-5908

Midtown East **Kokaga**
125 E. 39th St (bet. Lexington & Park Ave.) $35
212-228-4873

Midtown East **Kuruma Zushi**
7 E. 47th St. 2 Fl (bet. Madison & 5th Ave.) $100
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Midtown East **Lucky Cat**
232 E 53rd St. (bet. 2nd & 3rd Ave.) $30
212-836-5333

Midtown East **Mifuna**
245 E. 44th St (bet. 2nd & 3rd Ave.) $70
212-986-2800

Midtown East **Nada-Sushi**
135 E. 50th St (bet. 3rd & Lexington Ave.) $25
212-838-2537

Midtown East **Nara Sushi**
115 E. 57th St. (bet. Lexington & Park Ave.) $25
646-596-0061

Midtown East **Nippon***
155 E. 52nd St (bet. 3rd & Lexington Ave.) $49
212 758-0226

Midtown East **NORIKOH**
10 E. 39th St. (bet. Madison & 5th Ave.) $25
646-918-6778

Midtown East **ONOOERA**
461 5th Ave (bet. 40th & 41st St.) $70
212 390-0025

Midtown East **Ramaa Takumi***
517 3rd Ave (bet. 34th & 35th St.) $10
212-576-2752

Midtown East **Sakagura***
211 E. 43rd St. 11F (bet. 2nd & 3rd Ave.) $50
212 353-7253

Midtown East **Shiabashi***
7 E. 48th St. (bet. Madison & 5th Ave.) $30
212-813-1005

Midtown East **Shinya Shokudo**
248 E. 52nd St (bet. 2nd & 3 d Ave.) $20
212-230-1234

Midtown East **Shochu & Tapas AYA**
247 E. 50th St (bet. 2nd & 3rd Ave.) $30
212 715-0770

Midtown East **Soba TOTTO**
211 E. 43rd St. 1 Fl (bet. 2nd & 3rd Ave.) $40
212-557-8200

Midtown East **Sushi Time**
821 2nd Ave (at 44th St.) $20
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www.haikarasake.com

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248 E. 51st St. (bet. 2nd & 3rd Ave.) $85
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Midtown East **SashiAan**
38 E. 51st St. (at Park Ave.) $50
212-755-1780

Midtown East **Sushidea**
15 E. 49th St. (bet. Madison & 5th Ave.) $45
212-758-2700

Midtown East **TOMI JAZZ**
239 E. 53rd St. (bet. 2nd & 3rd Ave.) $30
646-497-1254

Midtown East **Totto Ramen E. 52nd**
248 E. 52nd St. (bet. 2nd & 3rd Ave.) $20
212-421-0052

Midtown East **West Udon Izahaya**
159 E. 46th St. (bet. 3rd & Lexington Ave.) $10
212-922-9977

Midtown East **Wokuni**
325 Lexington Ave. (bet. 39th & 38th St.) $50
212-447-1212

Midtown East **Yahatabe GEN***
250 E. 52nd St. (bet. 2nd & 3rd Ave.) $50
212-602-1120

Midtown East **YAMA Restaurant**
308 E. 49th St. (bet. 1st & 2nd Ave.) $28
212-355-3370

Midtown East **Yamato Ramen & Izahaya**
542 3rd Ave. (bet. 36th & 37th St.) $25
646-861-1667

Korea Town

Koreatown **Ichi Umi Restaurant***
6 E. 32nd St. (bet. Madison & 5th Ave.) $30
212-725-1333

Koreatown **Izakaya MEW***
53 W. 35th St. (bet. 5th & 6th Ave.) $25
646-368-6394

Koreatown **Toyama Sushi**
11 W. 36th St. (bet. 5th & 6th Ave.) $22
212-967-9541

Chelsea

Chelsea **enju***

A self-serv ce restaurant conven ently located near un on square stat on enju features on ong nal menu created by the Japanese owne. Those are many favo ites of cose from including sushi bento ramen noon daily donburi and sake
20 E 17th St. (bet. 5th Ave. & Broadway) $11
646-381-7004

Chelsea **GO! GO! CURRY!***

Chelsea Stadium s the 4th locat on of Go! Go Curry!in NYC Katsu curry* Home-run curry and Grand Slam are always popular among New Yorkers On the 5th 15th and 25th of each month get free topping coupons on purchase for GO GO DAY
144 W. 18th St. (bet. 6th & 7th Ave.) $8.5
212-255-4555 www.gogocurryusa-ny.com

Chelsea **AA Ichiban Sushi**
213 W. 28th St. (bet. 7th & 8th Ave.) $10
212-675-8168

Chelsea **Ajisen Ramen***
138 W. 24th St. (bet. 5th & 7th Ave.) $15
646-638-0688

Chelsea **Asaka Sushi**
300 W. 23rd St. (at 8th Ave.) $25
212-727-0188

Chelsea **Blue Ginger**
108 9th Ave. (bet. 15th & 16th St.) $30
212-352-0311

Chelsea **E.A.K. Ramen**
469 6th Ave. (bet. 11th & 12th St.) $20
646-863-2027

Chelsea **Hanamizuki Cafe***
143 W. 28th St. (bet. 6th & 7th Ave.) $9
212-695-5533

Chelsea **Ikinari Steak Chelsea 7th Ave**
154 7th Ave. (bet. 19th & 20th St.) $20
917-409-5857

Chelsea **Ikinari Steak Chelsea 8th Ave**
98 8th Ave. (bet. 14th & 15th St.) $20
646-672-6276

Chelsea **Izakaya NoMad**
13 W. 26th St. (bet. 5th & 6th Ave.) $25
212-213-0258

Chelsea **Kiku Sushi**
235 9th Ave. (bet. 24th & 25th St.) $15
212-627-3660

Chelsea **Momoya Chelsea**
175 7th Ave. (at 21st St.) $40
212-989-6466

Chelsea **Monster Sushi**
158 W. 23rd St. (bet. 6th & 7th Ave.) $30
212-620-8131

Chelsea **MORIMOTO**
88 10th Ave. (bet. 15th & 16th St.) $90
212-989-8883

Chelsea **NAOKI**
311 W. 17th St. (bet. 8th & 9th Ave.) $90
646-861-0086

Chelsea **Ootoya Chelsea**
8 W. 18th St. (bet. 5th & 6th Ave.) $20
212-255-0018

Chelsea **Ushwakamaru**
362 W. 23rd St. (bet. 8th & 9th Ave.) $80
917-639-3940

Chelsea **Yahatake Futago**
37 W. 17th St. (bet. 5th & 6th Ave.) $29
212-620-0225

Gramercy

Gramercy **15 EAST**
15 E. 15th St. (bet. Union Sq. W. & 5th Ave.) $80
212-647-0015

Gramercy **Aji Sushi**
519 3rd Ave. (bet. 34th & 35th St.) $25
212-696-2055

Gramercy **Choshi***
77 Irving Place (at 19th St.) $20
212-420-1485

Gramercy **Haae**
346 1st Ave. (at 20th St.) $30
212-388-0135

Gramercy **Haru**
220 Park Ave. S. (at 19th St.) $30
646-426-0585

Gramercy **Mishima***
164 Lexington Ave. (bet. 30th & 31st St.) $25
212-532-3506

Gramercy **Momokawa**
157 E. 28th St. (bet. 3rd & Lexington Ave.) $35
212-684-7830

Gramercy **Sushi SEN-NIN**
30 E. 33 d St. (bet. Park & Madison Ave.) $40
212-683-2209

Gramercy **Tsuru Ton Tan**
21 E. 16th St. (bet. Broadway & 5th Ave.) $30
212-569-1000

Gramercy **YAMA Restaurant**
122 E. 17th St. (at Irving Pl.) $20
212-475-0855

West Village

West Village **GO! GO! CURRY!***

W th the motto Everything for your genki vigor!" 5th 15th 25th are Go!Go!Day Order any k nd of Curry and you can receive one free topping coupon Vegetable Curry is now av ilable at the Washington Square Park Stadium location They offer free del very
231 Thompson St. (bet. W. 3rd & Bleecker St.) $8.5
212-505-2555 www.gogocurryusa-ny.com

West Village **Cho Cho San***
15 W. 8th St. (bet. 5th & 6th Ave.) $25
212-473-3333

West Village **Dojo Restaurant***
14 W. 4th St. (at Mercer St.) $25
212-505-6943

West Village **E.A.K. Ramen**
469 6th Ave. (bet. 11th & 12th St.) $13
646-863-2027

West Village **EN Japanese Brasseria** $40
435 Hudson St (at Leroy St.)
212-647-9196

West Village **Hakata Tantoa*** $25
61 Grove St (bet. 7th Ave & Bleecker St.)
212-242-9696

West Village **Marumi** $39
546 LaGuard a Pl (bet. Bleecker & 3rd St.)
212-979-7055

West Village **MEW MEN** $18
7 Cornelia St. (bet. West 4th & Bleeker St.)
212-727-1050

West Village **Mikada*** $20
525 6th Ave (bet. 13th & 14th St.)
212-255-5961

West Village **Mi-Na Sushi Totoya** $25
426 6th Ave (bet. 12th & 13th St.)
917-675-4342

West Village **Pokerice** $11
162 W. 4th St. (bet. 6th & 7th Ave.)
212-800-4578

West Village **Raman Takumi*** $13
1 University Pl (bet. University & Waverly Pl.)
212-228-2752

West Village **Ramen-Ya West 3rd** $15
133 W. 3rd St. (bet. Macdougal & 6th Ave.)
212-254-8428

West Village **Ramen-Ya West 4th** $15
181 W. 4th St. (bet. 6th & 7th Ave.)
212-989-5440

West Village **Rockmeisha*** $35
11 Barrow St. (bet. West 4th & Bleecker St.)
212-675-7775

West Village **SAIKAI Dining Bar** $30
24 Greenwich Ave. (bet. Charles & W. 10th St.)
646-336-5596

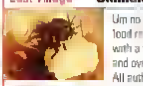
West Village **Souan Restaurant*** $20
28 E. 13th St. (bet. University Pl & 5th Ave.)
212-627-7150

West Village **Sashi Mamba** $18
255 Bleecker St (bet. Leroy & Cornelia St.)
212-675-5885

West Village **Sushi Yama** $30
25 W 8th St. (bet. 5th & 6th Ave.)
212-253-5668

East Village

East Village **Uminuie**



Uminuie is a Japanese comfort food restaurant in East Village with a fine selection of sake and over 50 kinds of shochu. All authentic Japanese dishes are prepared by the owner/chef. Try Goro Udon (udon noodles from Goto Islands of Japan)

#5 E. 3rd St. (bet. 1st & 2nd Ave.) $20
646-854-1122 www.downtownumi.com

East Village **Beroa Baroa** $30
184 1st Ave. (at 10th St.
212-477-1005

East Village **Bessou** $40
5 Bleecker St. (bet. Elizabeth St. & Bowery)
212-228-9502

East Village **BOND ST** $75
6 Bond St. (bet. Lafayette St. & Broadway)
212-777-2500

East Village **Cha-An** $20
230 E. 9th St. 2R (bet. 2nd & 3rd Ave.)
212-228-8030

East Village **Cho-Ka Restaurant** $10
58 1st Ave. (bet. 3rd & 4th St.)
212-388-0085

East Village **Curry-Ya** $20
214 E. 10th St. (bet. 1st & 2nd Ave.)
866-602-8778

East Village **East Noodle** $16
119 2nd Ave. (at 7th St.)
212-982-4285

East Village **Gyu-Kaku*** $40
34 Cooper Sq. (bet. 4th St. & Astor Pl.)
212-475-2988

East Village **Hakata Hat Pot** $30
58 St. Marks Pl. (bet. 1st & 2nd Ave.)
212-533-7711

East Village **Hasaki*** $40
210 E. 9th St. (bet. 2nd & 3rd Ave.)
212-473-3327

East Village **Hi-Collar** $20
214 E. 10th St. (bet. 1st & 2nd Ave.)
212-777-7018

East Village **Ikinari Steak East Village** $20
60 E. 10th St. (bet. 3rd & 4th Ave.)
917-388-3546

East Village **IPPUDO NY** $25
65 4th Ave. (bet. 9th & 10th St.)
212-388-0088

East Village **IRON Sushi*** $25
212 10th St. (bet. 1st & 2nd Ave.)
212-228-0102

East Village **Izakaya** $40
326 E. 6th St. (bet. 1st & 2nd Ave.)
917-457-1264

East Village **Japonica** $40
100 University Pl (at 12th St.)
212-243-7752

East Village **JEWEL BAKO** $45
239 E. 5th St. (bet. 2nd Ave. & Cooper Sq.)
212-979-1012

East Village **Kanhi Ramen House*** $15
351 E. 14th St. (bet. 1st & 2nd Ave.)
212-228-1366

East Village **Kanka*** $25
25 St. Marks Pl (bet. 2nd & 3rd Ave.)
212-254-0363

East Village **Kotobuki** $25
56 3rd Ave. (bet. 10th & 11th St.)
212-353-5088

East Village **Kyo Ya** $42
94 E. 7th St. (bet. Ave. A & 1st Ave.)
212-982-4140

East Village **May's Pluca Sushi** $15
121 2nd Ave. (bet. 7th St. & St. Marks Pl.)
212-533-8448

East Village **MINCA** $10
536 E. 5th St. (bet. Ave. A & B)
212-505-8001

East Village **OHI Taisho*** $20
9 St. Marks Pl (bet. 2nd & 3rd Ave.)
212-573-1300

East Village **Ootoya Greenwich Village** $20
41 E. 11th St. (at University Pl.)
212-473-4300

East Village **Otafuku x Medetai*** $7
220 E. 9th St. (bet. 2nd & 3rd Ave.)
646-998-3435

East Village **Rai Rai Kaa*** $15
216 E. 10th St. (bet. 1st & 2nd Ave.)
212-477-7030

East Village **Ramen Misoya New York** $19
129 2nd Ave. (bet. 7th St. & St. Marks Pl.)
212-777-4825

East Village **Ramen Setagaya *** $13
34A St. Marks Pl (bet. 2nd & 3rd Ave.)
212-387-7958

East Village **Rice Burger Yonekichi** $14
230A E. 9th St. (bet. 2nd & 3rd Ave.)
646-669-9785

East Village **Robataya NY** $50
231 E. 9th St. (bet. 2nd & Stuyvesant St.)
212-979-9674

East Village **Saka Bar Decibel** $40
240 E. 9th St. (bet. 2nd & 3rd Ave.)
212-375-2733

East Village **Saka Bar Satsko** $25
202 E. 7th St. (bet. Ave. B & C)
212-614-0933

East Village **Shabu-Tatsu*** $30
216 E. 10th St. (bet. 1st & 2nd Ave.)
212-477-2872

East Village **Sobaya*** $20
229 E. 9th St. (bet. 2nd & 3rd Ave.)
212-533-6966

East Village **Souan East Village*** $15
326 E. 6th St. (bet. 1st & 2nd Ave.)
212-388-1155

East Village **Sushi Dojo** $31
110 1st Ave. (bet. 7th & 6th St.)
646-532-9364

Grilled Salmon
Eat in or take out
with Lime Honey Sauce
$15
A large piece of grilled salmon served with our special lime honey sauce, topped with a side of pickled red onions and garlic flavored potato salad on a crispy fried spring roll skin
Authentic Japanese food at a reasonable price
onnju
20 E. 17th St. (bet. 5th Ave. & Broadway) | Tel: 646-336-7004
Mon - Fri: 11:30am-10pm Sat & Sun: 12pm-4pm

East Village **Takahachi East Village** $25
85 Ave A (at 5th St.)
212-505-8524

East Village **Udon West*** $20
11 St. Marks Pl. (bet. 2nd & 3rd Ave.)

East Village **Uogashi** $30
188 1st Ave. (bet. 11th & 12th St.)
212-253-0626

East Village **Village Yakocho** $20
8 Stuyvesant St. 2Fl (bet. 9th St. & 3rd Ave.)
212-598-3041

East Village **Yakiniku West*** $25
218 E. 9th St. (bet. 2nd & 3rd Ave.)
212-979-9238

East Village **Yakitori Taisha*** $20
51 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-228-5086

East Village **Yuba Restaurant** $40
105 E. 9th St. (bet. 3rd & 4th Ave.)
212-777-8188

East Village **Zen 6*** $15
328 E. 8th St. (bet. 1st & 2nd Ave.)
646-423-8471

East Village **Zen 6*** $12
31 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-533-8155

East Village **ZUNOO-YA** $20
64 E. 10th St. (bet. 3rd & 4th Ave.)
917-439-3545

Lower Manhattan

Lower Mhn **GO! GO! CURRY!*** $8.5

World Trade Center Stadium is their 3rd location after Times Square and Washington Square Park Stadium. On the 5th, 15th, and 25th of each month, get free topping coupons on purchase for GO GO DAY. Check the website for special promo
12 John St. (bet. Broadway & Nassau St.)
212-406-5555 www.gogocurryusa-ny.com

Lower Mhn **Kuu Ramen** $15

Kuu Ramen
Chef Take from Sapporo meticulously crafts his rich clean broth by simmering it for over 8 hours, layering in umami ingredients to give it a depth of flavor. Delivery available, so a hot bowl of authentic ramen is only a phone call away. Enjoy it at home and office
20 John St. (bet. Broadway & Nassau St.)
212-571-7177 www.kuuramen.com

Lower Mhn **Ajisan Ramen*** $16
14 Mott St. (bet. Worth & Bayard St.)
212-267-9580

Lower Mhn **Azasu** $30
49 Clinton St. (bet. Stanton & Rivington St.)
212-777-7065

Lower Mhn **Bento Nouveau*** $8
32 Broadway (at Morris St.)
212-747-0994

Lower Mhn **Cube 63** $21
63 Clinton St. (bet. Rivington & Stanton St.)
212-228-1751

Lower Mhn **Gan Ramen** $15
112 Eldridge St. (bet. Broome & Grand St.)
212-966-9696

Lower Mhn **Japanese Curry Gaaman** $15
25 Kenmare St. (bet. Elizabeth & Mott St.)
212-226-1262

Lower Mhn **Kajou** $38
21 South End Ave. (at Themes St.)
212-786-5888

Lower Mhn **KOMEWAZA** $17
40 Water St. (at Coenties Slip)
646-398-1727

Lower Mhn **Mottsu** $25
205 Mott St. (bet. Prince & Houston St.)
212-343-0017

Lower Mhn **NY Sushi Ka** $61
91 Clinton St. (bet. Rivington & Delancey St.)
917-734-5857

Lower Mhn **Quickly Shabu Shabu** $13
237B Grand St. (bet. Chrystie St. and Bowery)
212-431-0990

Lower Mhn **Rabbit House** $20
76 Forsyth St. (bet. Canal & Hester St.)
212-343-4200

Lower Mhn **Raman Ishida** $20
122 Ludlow St. (bet. Delancey & Rivington St.)
646-580-3276

Lower Mhn **Soy** $14
102 Suffolk St. (bet. Delancey & Rivington St.)
212 253-1158

Lower Mhn **Sushain** $25
325 Broadway (bet. Worth & Duane St.)
212-962-2500

Lower Mhn **SUtaiShi** $30
24 Peck Slip (bet. Front & Water St.)
212-766-2344

Lower Mhn **Yakitori Tora** $35
72 Kenmare St. (bet. Mulberry & Mott St.)
212-966-1100

Lower Mhn **Yopparai** $40
151 Rivington St. (bet. Suffolk & Clinton St.)
212 777 7253

Tribeca

Tribeca **Azabu** $25
421 Greenwich (bet. Laight & Vestry St.)
212-274-0428

Tribeca **B Flat** $25
277 Church St. (bet. White & Franklin St.)
212 219-2970

Tribeca **Brushstroke** $75
30 Hudson St. (at. Duane St.)
212 791 3771

Tribeca **NINJA*** $35
25 Hudson St. (bet. Reade & Duane St.)
212-274-8500

Tribeca **NOBU DOWNTOWN** $110
195 Broadway (bet. Day & Fulton St.)
212-219-0500

Tribeca **NOBU NEXT DOOR** $75
195 Broadway (bet. Day & Fulton St.)
212-334-4445

Tribeca **Shigure*** $25
277 Church St. (bet. White & Franklin St.)
212-925-0200

Tribeca **Sushi Azabu** $50
428 Greenwich (bet. Laight & Vestry St.)
212 274-0428

Tribeca **Takahachi Tribeca*** $35
145 Duane St. (bet. Church & W. Broadway)
212-571-1630

Tribeca **Zutto*** $40
77 Hudson St. (bet. Jay & Harrison St.)
212 233-3287

Soho

Soho **Blue Ribbon Sushi** $51
119 Sullivan St. (bet. Spring & Prince St.)
212-343-0404

Soho **Hirohisa** $85
73 Thompson St. (bet. Broome & Spring St.)
212-925-1613

Soho **Oman** $30
113 Thompson St. (bet. Spring & Prince St.)
212 925-6923

Soho **Souen Soha*** $20
210 6th Ave. (at Prince St.)
212-807 7421

Brooklyn

Brooklyn **Samurai Papu**

The signature dish at Samurai Papu's their Kakiage Pork Belly Ramen. Rich milky soup extracted from pork belly. First try as is, then gradually add soy sauce to broth for milder flavor. Their selection of side dishes and sake are quite large, and they are also open for lunch.
32 Varet St. (bet. Graham & Manhattan Ave.) $20
718-599-7171

Brooklyn **1 or 8*** $32
66 S. 2nd St. (bet. Wythe & Kent Ave.)
718-384-2152

NEW
NOON - 4PM (except on holidays)
LUNCH PLATE
HALF RAMEN, TEMPURA ONIGIRI, ORANGE CHICKEN, SALAD
$12.5
RAMEN SETAGAYA
East Village
34 St. Marks Pl (bet 2nd & 3rd Aves) 212-387-7955
Mon-Thu & Sun 12-11pm / Fri & Sat 12pm-12am
Brooklyn
280 Bedford Ave. Brooklyn NY 11249 718-218-8508
Mon-Thu & Sun 12-10:30pm / Fri & Sat 12pm-11pm / Sun 12pm-10pm
Fort Lee
243 Main St., Fort Lee, NJ 07024 201-585-0739
Mon-Thu & Sun 11:30am-9:30pm / Fri & Sat 11:30am-10pm

Brooklyn **Ani Sushi***
142 Montague St. (bet. Clinton & Henry St.) $15
718-923-1100

Brooklyn **Bozu**
257 Grand St. (bet. Havemeyer & Roebling St.) $30
718-384-7770

Brooklyn **Fushimi Japanese Cuisine**
9316 4th Ave. (bet. 93rd & 94th St.) $40
718-833-7798

Brooklyn **Ganso**
25 Bond St. (at Livingston St.) $11
718-403-0500

Brooklyn **Geido***
331 Flatbush Ave. (bet. Pink & Prospect Pl.) $25
718-638-8966

Brooklyn **Hibino Japanese Restaurant**
339 Henry St. (at Pacific St.) $35
718-852-8180

Brooklyn **ICHIRAN NY Brooklyn**
374 Johnson Ave. (bet. Seigart St. & Morgan Ave.) $25
718-381-0181

Brooklyn **Iron Chef House**
92 Clark St. (bet. Monroe Pl. & Henry St.) $15
718-858-8517

Brooklyn **IZAKAYA on SMITH**
176 Smith St. (bet. Wyckoff & Warren St.) $28
718-855-2277

Brooklyn **K1 Sushi**
122 Smith St. (bet. Dean & Pacific St.) $30
718-935-0575

Brooklyn **KOGANE RAMEN**
70 Henry St. (bet. Pineapple & Orange St.) $20
718-875-2828

Brooklyn **Mizu**
314 Bedford Ave. (bet. 6th St. & 7th St.) $20
718-782-8688

Brooklyn **Naruto Ramen**
278 5th Ave. (bet. 1st & Garfield St.) $12
718-832-1111

Brooklyn **Okiway**
1008 Flushing Ave. (bet. Wilson Ave. & Noll St.) $30
718-417-1091

Brooklyn **Osaka**
272 Court St. (bet. Degraw & Kane St.) $30
718-643-0044

Brooklyn **Oshima Restaurant**
71 7th Ave. (bet. Berkeley & Lincoln Pl.) $25
718-783-1689

Brooklyn **OZU**
78 Clark St. (bet. Hicks & Henry St.) $20
718-797-3298

Brooklyn **Raman Andante**
130 Grand St. (bet. Berry & Bedford Ave.) $15
929-397-0010

Brooklyn **Raman Setagaya***
290 Bedford Ave. (bet. Grand & N. 1st St.) $15
718-218-9508

Brooklyn **Sakura 6**
1037 Manhattan Ave. (bet. Calyer & Noble St.) $10
718-349-7788

Brooklyn **SALT + CHARCOAL**
171 Grand St. (at Bedford Ave.) $30
718-782-2067

Brooklyn **Samurai Mama**
205 Grand St. (bet. Bedford & Driggs Ave.) $20
718-599-6161

Brooklyn **Samurai Papa BS**
584 Lafayette Ave. (bet. Nostrand & Marcy Ave.) $18
718-388-8181

Brooklyn **Sapporo Hara Japanese**
622 Manhattan Ave. (bet. Driggs & Nassau Ave.) $16
718-389-9712

Brooklyn **Sushi Katsuei**
210 7th Ave. (at 3rd St.) $35
718-788-5338

Brooklyn **Teazaa**
7117 18th Ave. (at 71st St.) $30
718-621-3238

Brooklyn **WASAN**
440 Bergen St. (bet. 5th & Flatbush Ave.) $40
347 725-3550

Brooklyn **Zenkichi***
72 N. 5th St. (bet. Berry St. & Wythe Ave.) $60
718-388-8585

Queens

Queens **Aji Japanese Cuisine**
36-08 Ditmars Blvd. Astoria, NY 11105 $20
718 777-8881

Queens **Ajisen Ramen***
39-10 13th St., 1 Fl. Flushing, NY 11354 $16
718-395-8119

Queens **ARIYOSHI***
41-13 Queens Blvd. Sunnyside, NY 11104 $16
718-937-3288

Queens **Bistro 33**
19-33 Ditmars Blvd. Astoria, NY 11105 $20
718-721-1833

Queens **Ginpachi***
33-41 Francis Lewis Blvd. Bayside, NY $30
718-539-9531

Queens **gowasabi***
34-02 30th Ave., Astoria, NY 11103 $23
718-204-7354

Queens **Hakata**
37-07 Prince St., Flushing, NY 11354 $13
718-321-0230

Queens **Hashi Ramen & Izakaya***
142-12 Northern Blvd. Flushing, NY 11358 $12
718-224-2361

Queens **Hibino Japanese Restaurant***
10-70 Jackson Ave. Long Island City, NY 11101 $35
718-392-5190

Queens **Hinomaru Ramen**
33-18 Ditmars Blvd. Astoria, NY 11105 $15
718-777-0228

Queens **KATSUNO***
108-01 Metropolitan Ave. Forest Hills, NY $35
718-575-4033

Queens **Kondo***
29-13 Broadway Astoria, NY 11106 $30
718-204-0060

Queens **Matsu Sushi**
3411 30th Ave. Astoria, NY 11103 $15
718-726-7025

Queens **Narita**
107-09 70th Rd. Forest Hills, NY 11375 $20
718-263-2345

Queens **Oishi Sushi**
37-04 Ditmars Blvd. Astoria, NY 11105 $20
718-626-0588

Queens **Pink Nori***
36-08 30th Ave. Astoria, NY 11103 $30
718-685-2356

Queens **Ramen Okidoki***
34-05 30th Ave. Astoria, NY 11103 $15
718-806-1677

Queens **Shiro of Japan Atlas Pk**
90-40 Cooper Ave. Glendale, NY 11385 $20
718-326-8704

Queens **SUSHI ISLAND**
97-18 Queens Blvd. Elmhurst, NY 11373 $20
718-803-3033

Queens **Sushi Yasu***
70-11 Austin St. Forest Hills, NY 11375 $30
718-575-5168

Queens **Takesushi***
43-46 42nd St. Sunnyside, NY 11104 $25
718-729-6253

Queens **Tendo Sushi**
69-26 Fresh Pond Rd. Ridgewood, NY 11385 $12
718-381-0905

Queens **Wntewa Sashi***
33-10 Ditmars Blvd. Astoria, NY 11105 $28
718-545-8598

Long Island

Long Island **Restaurant Yamagachi***

Since 1981 serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate their authenticity and generous portions. Aside from the regular menu daily lunch specials and the Chef Special are popular among the local patrons

45 Main St. Port Washington, NY 11050 $25
516-883-3500

Long Island	**Buuihuuu**		
2105 Northern Blvd., Manhasset, NY 11030		$30	
516-627-3400			
Long Island	**Inatome Japanese Steak House***		
6 5th St, Valley Stream, NY 11581		$28	
516-872-0415			
Long Island	**Kobuu Rustaurant***		
2016 Merrick Rd., Merrick, NY 11566		$30	
516-223-3200			
Long Island	**KuruBura***		
479 New York Ave., Huntington, NY 11743		$30	M
631-673-0060			
Long Island	**Kurofune***		
77 Commack Rd., Commack, NY 11725		$20	Su
631-499-1075			
Long Island	**Mumuu Rustaurant ***		
1300 Franklin Ave., Garden City, NY 11530		$32	
516-747-3998			
Long Island	**Nugashimu**		
12 A 1 Jericho Tpk., Jericho, NY 11753		$25	Su
516-338-0022			
Long Island	**Suppura**		
3206 Merrick Rd., Wantagh, NY 11793		$18	
516-785-3653			
Long Island	**Suu Rustaurant***		
23 Main St., Sag Harbor, NY 11963		$45	
631-725-1774			
Long Island	**Shiro of Jupuu***		
401 Old Country Rd., Carle Place, NY 11514		$20	
516-997-4770			
Long Island	**TAIKO Resteurant**		
15 S. Village Ave., Rockville Ctr., NY 11570		$20	M
516-678-6145			
Long Island	**Tuhu Sushi**		
821 Carman Ave., Westbury, NY 11590		$20	M
516-876-0033			
Long Island	**Torigo**		
136 Jericho Tpk., Floral Park, NY 11001		$20	
516-352-1116			
Long Island	**Yuhi's Pulette Too***		
151 Merrick Ave., Merrick, NY 11566		$25	M
516-867-8736			

Westchester

Westchester	**Asuu Tumptatuu***		
23 Mamaroneck Ave., White Plains, NY 10601		$25	
914-328-5151			
Westchester	**Gyu-Kuhu***		
189 Main St., White Plains, NY 10601		$40	
914-358-5206			
Westchester	**Hujmu***		
257 Halstead Ave., Harrison, NY 10528		$35	M
914-777-1543			
Westchester	**Ichru**		
90 Mamaroneck Ave., White Plains, NY 10601		$25	
914-437-4688			
Westchester	**Kaito***		
25 Palmer Ave., Bronxville, NY 10708		$25	M
914-337-1290			
Westchester	**Karuta**		
77 Quaker Ridge Rd., New Rochelle, NY 10804		$15	
914-636-8884			
Westchester	**Mohumiya**		
51 Court St., White Plains, NY 10601		$0	
914-949-3712			
Westchester	**Mumu***		
281 Halstead Ave., Harrison, NY 10528		$25	Tu
914-835-1078			
Westchester	**Nuuusu**		
522 Mamaroneck Ave., White Plains, NY 10605		$50	W
914-285-5351			
Westchester	**Nodu***		
200 Hamilton Ave., White Plains, NY 10601		$25	
914-948-0090			
Westchester	**RAMEN MUSASHI***		
616 White Plains Rd., Scarsdale, NY 10583		$12	
914-472-1488			
Westchester	**Roc N Ramen $14***		
19 Andrews St., New Rochelle, NY 10801		$19	
914-365-1100			
Westchester	**Sazau Rustaurant***		
729 Saw Mill River Rd., Ardsley, NY 10502		$23	
914-674-8015			

New Jersey

New Jersey	**Akui Sushi Lounge**		
11 N. Dean St., Englewood, NJ 07631		$18	
201-541-0099			
New Jersey	**Asahi Japauese**		
1475 Bergen Blvd., Fort Lee, NJ 07024		$17	Tu
201-944-5113			
New Jersey	**Duimatsu**		
980 Mountain Ave., Mountainside, NJ 07032		$25	M
908-233-7888			
New Jersey	**Huchi Sushi**		
54 Linwood Plz., Fort Lee, NJ 07024		$15	
201-585-8858			
New Jersey	**Hushi Sushi & BBQ***		
289 Broad Ave., Leonia, NJ 07605		$20	M
201-412-4358			
New Jersey	**Higo Batten Ramuu***		
2024 Center Ave., #J & K Fort Lee, NJ 07024		$15	
201-461-5465			
New Jersey	**Houshu Louugu***		
85 Greene St., 2 Fl., Jersey City, NJ 07302		$25	
201-324-2768			
New Jersey	**Ichi Umi Restaurant**		
352 Menlo Park Dr., Edison, NJ 08837		$30	
732-906-2370			
New Jersey	**Josho Restaurant**		
120 Cedar Grove Ln., Somerset, NJ 08873		$25	
732-469-8969			
New Jersey	**Kaname***		
783 Palisade Ave., Cliffside Park, NJ 07010		$25	M
201-886-0080			
New Jersey	**Komugashi tou***		
59 Town Sq. Pl., Jersey City, NJ 07310		$30	
201-633-8868			
New Jersey	**Kurohige ramuu**		
807 Gorge Rd., Cliffside Park, NJ 07010		$15	M
201-943-9003			
New Jersey	**Kyushu Sushi***		
206 Paterson Ave., Wallington, NJ 07057		$25	M
973-773-7100			
New Jersey	**Musu Sushi & Grill**		
81 W. Allendale Ave., Allendale, NJ 07401		$30	
201-934-6818			
New Jersey	**Munya Sunduime***		
1638 Parker Ave., Fort Lee, NJ 07024		$10	
201-482-4141			
New Jersey	**Menya Sandaime Jersey City***		
570 Washington Blvd., Jersey City, NJ 07310		$15	
—			
New Jersey	**Monster Sushi***		
395 Springfield Ave., Summit, NJ 07901		$25	
908-598-1100			
New Jersey	**Nuguyuha Sushi***		
1 Gateway Plaza W, Newark, NJ 07102		$18	Su
973-623-1880			
New Jersey	**Ozu Foods**		
100 Hutton St., Jersey City, NJ 07307		$15	M
201-205-2323			
New Jersey	**Ramuu Azumu**		
30 South Van Brunt St., Englewood, NJ 07631		$15	
201-567-1283			
New Jersey	**Ramen Setagaya**		
243 Main St., Fort Lee, NJ 07024		$13	
201-585-0735			

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4/5 (Thu) 6:30-9:00 pm @ Nippon Club
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RSVP:mmita@nipponclub.org / www.nipponclub.org

New Jersey	**Santohka (Mitsuwa)**		$10 L
525 River Rd Edgewater NJ 07020 201-941-1004			
New Jersey	**Saaaki Saado (Mitsuwa)**		$10 L
595 River Rd Edgewater NJ 07020 201-641-6113			
New Jersey	**Sugi**		$22
2117 Rt 4 E Fort Lee NJ 07024 201-461-9100			
New Jersey	**Teado Sushi**		$12 L
10 Schuyler Ave Kearny NJ 07032 201-991-5588			
New Jersey	**Toya Restaurant**		$20 L
498 Anderson Ave Cliffside Park, NJ 07010 201-917-5532			
New Jersey	**Umeya**		$25
166 Piermont Rd Closkill NJ 07626 201-816-0511			
New Jersey	**Yakitori 39**		$35
252-254 Degraw Ave Teaneck, NJ 07666 201-692-0700			
New Jersey	**Yamagata Restaurant***		$25
1636 Palisades Ave. Fort Lee NJ 07024 201-585-0960			
New Jersey	**Yumi**		$45
1120 Ocean Ave Sea Bright NJ 07760 732-212-0181			

CAFE

Upper West	**Bennd Popn's Upper W.**	
2167 Broadway (bet. 77th & 78th St.) 212 799-3770		Cream Puffs
Midtown West	**Brooklyn Ball Factory**	
728 8th Ave. (bet. 45th & 46th St.) 646-***-2-3820		Dorayaki Pancake
Midtown West	**Cafe Zarya Midtown W.**	
1073 6th Ave. (bet. 40th & 41st St.) 212-764-6785		Bakery
Midtown West	**BentOa Cafe**	
155 E 45th St (bet. 3rd & Lexington Ave.) 212 922 9788		Bakery
Midtown West	**Bon Vivant New York**	
236 E. 59th St. (bet. 2nd & 3rd Ave.) 646-461-4044		Cafe
Midtown West	**Cafe Zarya Midtown E.**	
15 E 41 St (bet. Madison & 5th Ave.) 212 779-0500		Bakery
Midtown West	**IPPDDD TEA**	
125 E 39th St (bet. Lexington & Park Ave.) 212-370-0800		Japanese tea
Midtown West	**Miaamoto Kitchoan**	
509 Madison Ave (bet. 52nd & 53rd St.) 212-493-3747		Confectionery
East Village	**Cafe Zarya East Village**	
60 Cooper Sq (bet. 7th St & St. Marks Pl.) 212-253-9700		Bakery
East Village	**Chikalicious**	
203 E 10th St (bet. 1st & 2nd Ave.) 212-475-0923		Dessert Bar
East Village	**PANYA**	
8 Stuyvesant St. (bet. 9th St. & 3rd Ave.) 212 777-1990		Bakery
East Village	**Spot Dessert Bar**	
13 St. Marks Place (bet. 2nd & 3rd Ave.) 212-777-5870		Cakes
Lower Mhn	**BentOa Cafe**	
123 William St. (bet. Fulton & John St.) 212-608-6650		Cafe
Lower Mhn	**Yaya Tea Gardea**	
51 Chrystie St (bet. Hester & Canal St.) 212 226-6803		Rice Balls
Lower Mhn	**Yaya Tea Gardea**	
206 Grand St (bet. Grand & Mott St.) 212 323-2382		Rice Balls
Brooklyn	**Baum's Sho**	
88 South 8th St. Brooklyn NY 11249 347 599-1961		
Brooklyn	**Brooklyn Ball Factory**	
95 Montrose Ave (bet. Leonard & Manhattan Ave.) 718-387-5295		Meatball Buns
Brooklyn	**Kulu Desserts**	
500 62nd St. Brooklyn NY 11220 718-490-2818		Desserts
Brooklyn	**Sweet Dynasty**	
5918 5th Ave. Brooklyn NY 11220 718-765-1868		Ice cream
Brooklyn	**Yaya Tea Gardea**	
2320 86th St. Brooklyn NY 11214 718-333-9292		Cafe
Queens	**Kulu Desserts**	
37-08 Prince St. Flushing NY 11354 718-445-3302		Desserts
Queens	**Kulu Desserts**	
85-55 Broadway Elmhurst, NY 11373 718-751-3598		Desserts
Queens	**Kesobox, Inc**	
4126 27th Ave. Long Island City NY 11101 718-784-3580		Cafe
Queens	**Silk Cakes**	
59-14 Metropolitan Ave 718-830-3838		Cup Cakes
New Jersey	**Minamoto Kitchoaa**	
595 River Rd Edgewater NJ 07020 201-313-8335		Confectionery
New Jersey	**Parisieaae**	
250 Main St Fort Lee NJ 07024 201-592-1677		Bakery

KARAOKE

East Village — Sing Sing (Ave A)*

Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. The low-key spot for celebrities. Large party rooms are available for up to 30 people. OPEN 7 DAYS

81 Ave. A (bet. 4th & 5th St.) 212-674-0700 www.karaokesingsing.com — $4.5-9/h per person

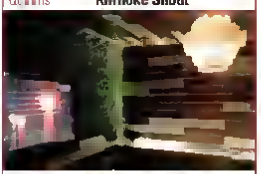
East Village — Sing Sing (St. Marks)*

SING SING KARAOKE ST MARKS

Conveniently located on St. Marks Street in the heart of the East Village, Sing Sing is a Karaoke lounge with 16 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS. Party@karaokesingsing.com

9 St. Marks Pl. 2Fl (bet. 2nd & 3rd Ave.) 212-387-7800 www.karaokesingsing.com — $4.5-9/h per person

Queens — Karnoke Shout



Up to 15 people. Sing English songs and hits. Also Spanish, Japanese, Chinese, Thai, and even more foreign songs are available. Your party will be much more exciting in the mall themed private rooms. Our new remote app "Hendsome" is available at the App Store & Google Play for free!

32-46 Steinway St Astoria NY 11103 718-565-0000 www.karaokeshout.com — $4-9/h per person

Upper East	**Iggy's**	
1452 2nd Ave (bet. 75th & 76th St.) 212-327 3043		$1 /song
Midtown West	**Yuki 55***	
253 W 55th St (bet. Broadway & 8th Ave.) 212-765-1210		$8/h /person
Midtown East	**Japas 38**	
5 E 38th St (bet. Madison & 5th Ave.) 212-676-4040		$8/h /person
Midtown East	**Karaoke Duet 48***	
304 E 49th St (bet. 1st & 2nd Ave.) 212 753-0030		$4/h /person
Koreatown	**5 Bar Karaoke**	
36 W 32nd St 5 Fl (bet. 5th Ave. & B way) 212-594-0644		$30 /room
Koreatown	**Chorus Karaoke**	
25 W 32nd St 3Fl (bet. 5th Ave. & B way) 212 967-2244		$2/song $40/room
Koreatown	**Gogopa Karaoke**	
29 W 32nd St (bet. 5th Ave. & Broadway) 212-967 5353		$30-/room
Koreatown	**Grammy Karaoke**	
23 W 32nd St (bet. 5th Ave. & Broadway) 212-729-7171		$40 /room
Koreatown	**Karaoke Duet 35***	
53 W 35th St. 2 Fl (bet. 5th & 6th Ave.) 646-473-0828		$4/h /person
Koreatown	**Maru Karaoke Lounge**	
11 W 32nd St (bet. 5th Ave. & Broadway) 212 273-3413		$40-/room
Koreatown	**MK**	
11 W 32nd St. 5 Fl (bet. 5th Ave. & B way) 212 564-9436		$40/h /room
Koreatown	**Radio Star Karaoke**	
3 W 35th St. (bet. 5th & 6th Ave.) 212 564-2520		$40 /room
Chelsea	**Karaoke One 7**	
29 W 17th St. (bet. 5th & 6th Ave.) 212-575-3527		$2/song $8/person
West Village	**Apple Restaurant**	
17 Waverly Pl (bet. Greene & Mercer St.) 212-473-8888		$10/cover /room
West Village	**NEMO**	
54 E 13th St (bet. B way & University Pl.) 212-477 1177		$8/h /person
East Village	**Planet Kosa**	
219 Ave. A (bet. 13th & 14th St.) 212 353-0500		$2/song
East Village	**U2 Karaoke Lounge**	
8 St. Marks Pl (bet. 2nd & 3rd Ave.) 212 228-6250		$8/h
Lower Mhn	**Asia Koma**	
40 Mulberry St (bet. Worth & Bayard St.) 212 385-1133		No charge
Lower Mhn	**Bing Karaoke Bar**	
8 Thompson St 2 Fl (bet. 8th Ave. & Canal St.) 212-334-5490		$30/h /box

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St. Marks — 9 St. Marks Place, 2nd Fl (bet. 2nd & 3rd Ave.) 212-387-7800 — Hours: Sun-Thu 1pm-4am, Fri&Sat 1pm-6am
Avenue A — 81 Avenue A (bet. 5th & 6th St.) 212-674-0700 — Hours: Mon-Thu 4pm-4am, Fri-Sat & Sun 4pm-6am

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Harmony and Dedication at a Downtown Favorite

In a time when the NYC dining scene seems to announce new openings at the speed of sound, it can be difficult to hear buzz about the established players that are still going strong in the competitive sushi arena, neighborhood favorite Tokyo Bay in TriBeCa sits among the best in this category – having served exceptional quality, sushi, sashimi, and a wide range of Japanese dishes for fifteen years True World Foods appreciates restaurants with this type of dedication, and provides equal commitment to delivering to them the finest possible fish and customer service

Since 2003, Chef and owner Billy Liu has nurtured his dream restaurant with an unwavering purpose – to apply his years of training in Tokyo, while embracing new directions inspired by his loyal customers. His menu is filled with traditional *nigiri* and sashimi items, as well as innovative offerings that treat the senses to a harmonious and satisfying journey Best sellers like the 10-piece *Omakase*, which starts at an affordable $60, display an array of delectable fish direct from Japan Rolls like the *Tribeca* (catch of the day with Avocado and Caviar) and *Splendid* (Spicy Tuna and Shrimp Tempura) are toothsome creations you won't find elsewhere

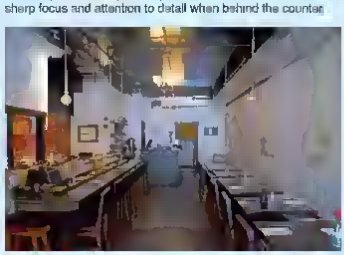
Chef Billy's talents result in wonderfully balanced food Garnishes and sauces don't overpower, but instead complement the quality of the fish Techniques like torching O-Toro (fatty tuna) add a smokiness that melds with the fattiness Yuzu citrus lifts the flavor of fresh Madai (Sea Bream) into something profound And the popular *Caribbean Roll* utilizes a home-made spicy mayo that displays the hallmark of American style rolls – being delicious and playful Tokyo Bay proves that sushi has a future, high quality fish provides the foundation to go into uncharted territory

"100% of my fish comes from True World Foods, and it's always been that way," says Chef Billy "There is no excuse not to be using the best fish you can get, especially in a city where there is so much possibility for good sushi everywhere you go We like to know that our loyal customers and new guests are all getting a chance to eat high quality, creative food at prices that are much more reasonable for everyday dining." Where are sushi trends headed? It's hard to say But with chefs like Billy Liu always dreaming, and True World Foods at their service the chance for continued greatness is all but guaranteed

The famed *Caribbean Roll* which is melt-in-your mouth and close your eyes delicious.

Chef Billy cares for each piece like a miniature work of art. Your mouth will notice

Chef Billy is incredibly friendly but never lets down his razor sharp focus and attention to detail when behind the counter



Whether you prefer the sushi counter or a table all of it is prime seating in this comfortable space

Tokyo Bay
163 Duane St , (Hudson & Greenwich Sts)
New York NY 10013
TEL 212-431-8666 | www tokyobayjapanese com

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HAPPY HOUR SPECIAL

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$10

Fresh Oysters
6 pieces
or
Edamame & Kara-age (Fried Chicken)

+

Draft Beer (Asahi)
1 glass
or
White or Red Wine
1 glass

Saturday Brunch from April 7th! (11:30am ~ 3:45pm) Open on Sundays

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SUN 11:30am - 9:30pm

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New York, NY 10022
212.421.0882
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SAT 12:30pm - 11:30pm
SUN 4:30pm - 10:30pm

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"WA" Cooking

"Wa" means "harmony" and "balance" in Japanese and also signifies "Japan". In this cooking corner, Chopsticks NY introduces Japanese dishes that are harmonious with our everyday life in the U.S. Each month we share one recipe alternating between Sweets, Savory and Fusion categories.

Bright colors are coming back in Spring. Why not bring it to your table? This month, Misako Sensei shares a lovely appetizer highlighting colorful vegetables including cabbage which is in season.

Recipe created by Misako Sasaa

Savory

Spring Cabbage and Shrimp Salad Roll

with Ponzu Dressing

Plump shrimp and crisp vegetables wrapped by boiled cabbage leaves, this salad amuses your eyes and palate at the same time. Since it's presented beautifully, it is also perfect for a party.

[Ingredients] (Serves 4)

❑ 6 large cabbage leaves* ❑ 18 large cooked shrimp ❑ 12 boiled asparagus spears ❑ 1/2 red pepper ❑ 1/2 yellow pepper ❑ 4 tbsp ponzu ❑ 1 tbsp sesame oil ❑ 1/3 tsp grated ginger (optional) ❑ 1 tsp lemon juice

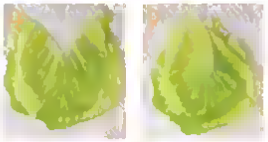
***How to peel individual cabbage leaves**

Method #1: With petty knife, curve out the cabbage core. Put empty core side under running water for 1 minute and gently peel each leaf as water creates space in-between leaves.

Method #2: Cook cabbage in boiling water just until outer leaves pull away easily from head.

Directions

1. If you used method #1 to peel the cabbage leaves, blanch the peeled leaves in boiling water for 1-2 minutes, quickly put them in an ice bath, drain and dry each leaf well. If you used method #2, dry each cabbage leaf well. **2.** Cut out the thick vein from the bottom of each leaf, making a V-shaped cut. Save the cut out vein parts for later. **3.** Cut each shrimp into 3 pieces. **4.** Julienne red pepper, yellow pepper, and saved cut out cabbage vein pieces. **5.** Spread cabbage leaf on a flat board or table by overlapping cut ends. Place shrimp, asparagus, red pepper, yellow pepper and cabbage vein pieces evenly across the leaf. **6.** Roll up tightly from the cut end. Put seam side down. **7.** Cut off both ends and cut each cabbage roll into 4 even pieces. **8.** Place them cut side up on the serving plate. **9.** Mix ponzu, sesame oil, grated ginger (optional) and lemon juice to make dressing. **10.** Serve the dressing on the side and pour on each cabbage roll piece as you eat.



DISCOVER HEALTHY JAPANESE NOODLES SERVED WITH KIKKOMAN'S TSUYU!

Tsuyu is a sauce made by combining soy sauce, sugar and a broth made from ingredients such as bonito, konbu seaweed and shiitake mushrooms. Sometimes mirin, salt, and other flavorings may be added. The sauce may be used straight or diluted with water.

HON TSUYU

Use this concentrated soup & sauce base for a variety of Japanese dishes!

- Concentrated soup & sauce base
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- The soup stock contains selected bonito and Hokkaido kelp

SOBA TSUYU

A ready-to-use seasoning for dipping cold soba (buckwheat noodles)

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SOMEN TSUYU

A ready-to-use seasoning for dipping somen or hiyamugi

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Pick your favorite noodle, one with just the right texture and slurp factor.

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Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

★ Chopsticks NY available to pick up

GROCERY

M2M Broadway & 114th — Japanese
2935 Broadway (bet. 114th & 115th St.) 212-280-4900

Donobu Midtown West* — Japanese
36 W. 56th St. (bet. 5th & 6th Ave.) 212-707-0525

Donoba Midtown East* — Japanese
128 E. 47th St. (bet. 3rd & Lexington Ave.) 212-755-7380

Katagiri & Co., Inc.* — Japanese
224 E. 59th St. (bet. 2nd & 3rd Ave.) 212-755-3566

NIIGATA* — Japanese
12 E. 48th St. (bet. 5th & Madison Ave.) 212-213-1006

Sunrise Mart Midtown* — Japanese
12 E. 41st St. (bet. 5th & Mad-son Ave.) 646-340-3280

H Mart Hae Ah Ream — Korean
38 W. 32nd St. (bet. 5th Ave. & Broadway) 212-695-3283

Woorijip — Korean
12 W. 32nd St. (bet. 5th Ave. & Broadway) 212-244-1115

Donobu Greenwich Village* — Japanese
450 6th Ave. (bet. 12th & 13th St.) 212-645-0237

Japaa Pramium Beef — Other
57 Great Jones St. (bet. Bowery & Lafayette St.) 212-260-2333

Sunrise Mart Astor Pl.* — Japanese
4 Stuyvesant St. 2 Fl. (bet. 9th St. & 3rd Ave.) 212-598-3040

New Kam Man, LLC.* — Chinese
200 Canal St. (bet. Mott & Mulberry St.) 212-571-0330

Ni Japanese Delicacies — Japanese
120 Essex St. (bet. Rivington & Delancey St.) 646-675-4324

Rosetta Wines* — Other
40 Exchange Pl. (bet. William & Broad St.) 212-381-0007

Tokyo Mart* — Japanese
91 Mulberry St. (bet. Bayard & Canal St.) 212-962-6622

Sunrise Mart SoHo* — Japanese
494 Broome St. (bet. Wooster St. & W. Broadway) 212-219-0033

Midoriya* — Japanese
167 N. 9th St. (bet. Bedford & Driggs Ave.) 718-599-4690

Family Market* — Japanese
23-15 Broadway Astoria, NY 11106 718-956-7925

H & Y Marketplace — Korean
150-51 Northern Blvd. Flushing, NY 11354 718-461-1911

H Mart Northern 156 — Korean
156-40 Northern Blvd. Flushing, NY 11354 718-888-0005

H Mart Northern Blvd. — Korean
141-40 Northern Blvd. Flushing, NY 11354 718-358-0700

H Mart Union — Korean
29-02 Union St., Flushing, NY 11354 718-445-5956

H Mart Willistna Park* — Korean
400 Hillside Ave. Williston Park, NY 11596 516-739-0270

H Mart Woodside — Korean
58-11 Woodside Ave. Flushing, NY 11377 718-446-0755

Sakura-ya* — Japanese
73-06 Austin St. Forest Hills, NY 11375 718-268-7220

Taiyo foods* — Japanese
45-08 44th St., Sunnyside, NY 11104 718-392-2233

H & Y Marketplace — Korean
478 Plainview Rd. Hicksville, NY 11801 516-935-4041

Nara Japaaese Foods* — Japanese
193A Main St. Port Washington, NY 11050 516-883-1836

Shin Nippoa Da* — Japanese
63 Manorole Ave., Roslyn Heights, NY 11577 516-625-1814

DAIDD — Japanese
522 Mamaroneck Ave. White Plains, NY 10605 914-683-8735

Fuji Mart Scarsdale* — Japanese
116 White Plains Rd., Scarsdale, NY 10583 914-472-1468

H Mart Hartsdale* — Korean
371 North Central Ave. Hartsdale, NY 10530 914-448-8888

Kam Sea Foods* — Korean
22 Barker Ave. White Plains, NY 10601 914-429-4500

NIJIYA Market* — Japaaese
19 N. Central Ave. Hartsdale, NY 10530 914-949-2178

Oishiaho* — Japanese
283 Halstead Ave. Harrison, NY 10528 914-835-4360

Food Bazaar — Japanese
425 Anderson Ave. Fairview, NJ 07022 201-599-5674

H Mart Little Ferry — Korean
280 Bergen Tpke. Little Ferry, NJ 07643 201-814-0400

Mitsuwa Marketplaca* — Japanese
595 River Rd. Edgewater, NJ 07020 201-941-3113

SAKE

Mister Wright* — Saka/Shochn
1633 3 d Ave. (bet. 89th & 90th St.) 212-722-4564

Ambassador Wine & Spirits* — Saka/Shochn
1020 2nd Ave. (at 54th St.) 212-421-5078

Landmark Wine* — Saka/Shochn
167 W. 23rd St. (bet. 6th & 7th Ave.) 212-242-2323

SAKAYA* — Saka/Shochn
324 E. 9th St. (bet. 1st & 2nd Ave.) 212-505-7253

Granyette Wine & Spirits* — Saka/Shochn
137 Grand St. (bet. Crosby & Lafayette St.) 212-925-1236

JAPANESE WHOLESALER

Central Boeki U S A., Ltd. — Food
55-30 49th St., Maspath, NY 11378 718-726-8969

Daiei Tradiag Co., Inc.* — Food/Saka
14-50 120th St. College Point, NY 11356 718-539-8100

JFC International Inc.* — Food/Saka
56 Wilcox Way Linden, NJ 07036 908-525-4400

NY Mutual Trading Inc. — Food/Saka
77 Metro Way #1 Secaucus, NJ 07094 201-333-9555

PMAI — Beauty Products
500 Dell Rd. Carlstadt, NJ 07072 201-438-0445

Wine of Japan Import, Inc. — Saka
235 West Pkwy. Pompton Plains, NJ 07444 973-835-8585

Wismettac Asian Foods, Inc. — Food/Saka
600 Washington Ave. Carlstadt, NJ 07072 201-804-1800

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OPEN DAILY 8am - 9pm (Mon - Fri) 10am - 9pm (Sat, Sun & Holidays)

Mixology Lab

March madness is now over and time for the outdoors is coming. What's indispensable for outdoor dining in the warmer season is beer. This month we introduce a beer cocktail using refreshing Tiger Beer.

Tiger Black

Origin of production. Singapore **Base ingredient.** Asian black rice
Style. Lager **Alcohol content.** 5.5 %
Features. Launched by the Singaporean beer brand Tiger Beer in 2017, Tiger Black has a bold and robust flavor with a hint of dark toffee. As compared to the other lines of Tiger Beer which boast a light and refreshing taste, Tiger Black is 0.5% higher in alcohol content and has a great depth of taste from its base ingredient, Asian-grown black rice. In addition to being able to be enjoyed on its own, it is good to drink as a cocktail due to its robustness.

Imported and Distributed by Five Points Trading Company
www.fivepointstradingcompany.com

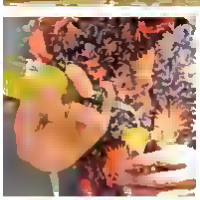
Ginger Lemon Tiger Sour

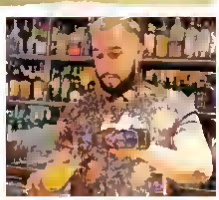
Cocktail recipe courtesy of Tui Te Kaaho, Beverage Director of Chinese Tuxedo

Beer is the most commonly enjoyed alcoholic beverage, but when it comes to cocktail making this not the case. However, once it's done right it's very accessible to anyone, even those who are lightweights. Tui Te Kaaho, Beverage Director of Chinese Tuxedo, shared his version of the Shandy cocktail using Tiger Beer. "I add a little spice to what Tiger Beer has to offer. Lemon and ginger complement the beer," says Tui. Since ginger is a common ingredient in Asian cooking it also adds an Asian flavor to the cocktail. If you make the ginger syrup in advance, it's really simple to assemble the ingredients, making it perfect for your home party or outdoor gatherings.

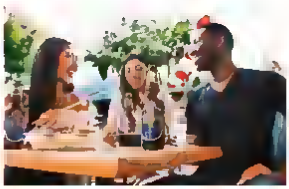
Ingredients. Serves 1
❑ 0.75 oz fresh lemon juice ❑ 1 oz ginger syrup
❑ 1 bottle Tiger Black

Directions:
1. To make ginger syrup, juice one ginger - adding an equal portion of sugar to the juice (i.e. 50 g of fresh ginger to 50 g of sugar). Add contents into a pot at medium heat. Stir until the sugar has dissolved. Cool it down.
2. Add ginger syrup and lemon juice into the glass.
3. Pour beer, swizzle, then serve.





Tiger Beer



Tiger Beer was born in 1932 on the streets of Singapore. A stone's throw away from the equator, its unique tropical lagering technique meant it was able to brew a beer that would keep Asia cool. In 2015, it started using the rays of the tropical sun for brewing, with over 8,000 solar panels installed on the rooftop of its facility in Singapore. In 2017 Tiger Beer took Air InkTM, the world's first ink created from air pollution, to the streets of the world through creative collaborations between its inventor and the best emerging international artists. Tiger Beer is the world's fastest growing premium beer available in more than 50 markets across the globe.

www.tigerbeerUS.com

Chinese Tuxedo

Located on historic Doyers Street in Manhattan's Chinatown, Chinese Tuxedo is a modern revival of the eponymous legendary restaurant that was thriving in the early 20th century. Serving Cantonese cuisine with contemporary twists, the restaurant and bar is the center of revitalization of the former Five Points neighborhood. The upscale, two-story space in a rustic modern building with Oriental accents is soon to be three stories, opening a lower level dining space in April.

5 Doyers St., New York, NY 10013
TEL. 646-895-9301 | www.chinesetuxedo.com

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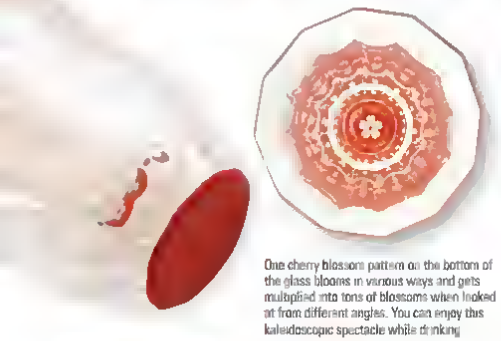
MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

Amano Shikki's beautiful sakura-patterned Raden Glasses are made with innovative techniques that apply traditional urushi lacquer and raden onto glass and crystal



One cherry blossom pattern on the bottom of the glass blooms in various ways and gets multiplied into tons of blossoms when looked at from different angles. You can enjoy this kaleidoscopic spectacle while drinking

It requires the highest level of skills to apply thin layers of urushi and abalone shellfish without discoloring or damaging the shell patterns.

Vol. 81 - MONO of the month

Raden Glass

Urushi lacquer craft, or shikki, is Japan's specialty. For centuries, the urushi technique has been used to adorn and protect tableware, utensils, stationery, samurai armor and even buildings. Takaoka City in Toyama Prefecture is one of the most prominent urushi craft production regions, but the unique thing about Takaoka's shikki is that they apply *raden* at the same time. Known as mother-of-pearl inlay technique in the Western world, raden in Takaoka uses abalone shellfish to make beautiful shell-inlaid lacquer that gives off a rainbow color luster. Amano Shikki, a 126-year old urushi and raden craft manufacturer in Takaoka, even upgraded its technique by developing a way to apply it to glass for the first time.

Urushi lacquer with raden is usually applied to wooden items that have enough roughness to absorb the lacquer, and it is rarely done on materials with slick surfaces. Artisans in Amano Shikki succeeded in applying both urushi and raden onto glass through trial and error. "Unlike standard raden items, with our Raden Glass the glued side is exposed. We had to find a way to attach ornamental leaves of abalone shells with completely transparent material, so as not to discolor or damage the shell patterns. Also, we cannot draw a draft on the surface because this will be exposed as well. This requires advanced skills," says Mr. Shinichi Amano, President of Amano Shikki.

Moreover, urushi lacquer overlaid onto raden patterns tends to run into the edges of the raden inlay, and craftspeople have to push the air that is trapped between the glass and abalone shell leaves out completely in order to maintain a sharp line from the raden pattern. According to Mr. Amano, it is extremely difficult to accomplish this process. Since urushi lacquer is applied 4-5 times and needs to dry after each application, it takes a whole month to make one piece of Raden Glass.

The Raden Glass items perfected through these efforts show unprecedented beauty. Take one shot glass from their "Kinpai" (a glass with gold leaf) series. The glass shape has 12 sides, slightly opens up toward the top, and is adorned with a sakura cherry blossom pattern made from raden, gold leaf and urushi lacquer on the bottom. When you look at the glass from the top, one simple sakura pattern multiplies into nearly a hundred. Like a kaleidoscope, the sakura's expression changes and creates limitless visual effects depending on the angle you hold the glass to look at it. This is thanks to the magic of light that is bended and reflected by the shape of the glass.

Amano's Raden Glass series has various types such as sake cups, shot glasses and tumblers, and the colors of urushi lacquer are either vermilion or black. Whichever type of glass you choose, it will feel like your drink taste has been upgraded by this jewelry-like glass. You can drink any cold drink of your choice, but high-quality sake or shochu is recommended. Don't forget to raise, swirl and shake your glass to enjoy beautiful patterns that change at your command.

Amano Shikki's Raden Glass items are available at the two WAZA store locations in Manhattan.

Amano Shikki
www.amanoshikki.com
WAZA
(Midtown location) 1073 6th Ave. (basement of Kinokuniya Bookstore) New York, NY 10036
(SoHo location) 33 Spring St., New York, NY 10012
www.waza-japan.com/en

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.
★ Chopsticks NY available to pick up

FASHION

Upper West — Bitz Kids*
410 Columbus Ave (bet. 79th & 80th St) — Clothing
212-724-1415

Upper East — Saigo Accessories
1242 Madison Ave (bet. 89th & 90th St) — Accessories
212-534-8275

Upper East — SEIGO NECKWEAR
1248 Madison Ave (bet. 89th & 90th St) — Accessories
212-987-0151

Midtown West — UNIQLO
31 W. 34th St. (bet. 5th & 6th Ave.) — Clothing
877-486-4756

Midtown West — UNIQLO
666 5th Ave. (at 53rd St.) — Clothing
877-486-4756

Midtown East — Zero Halliburton
300 Madison Ave (bet. 41st & 42nd St) — Accessories
646-840-3600

Chelsea — Junko Yashiaka
224 5th Ave. 2 Fl (bet. 25th & 26th St.) — Clothing
212-206-9302

Gramercy — Bradalis New York
68 Madison Ave (bet. 27th & 29th St.) — Lingerie
212-689-2223

East Village — Local Clothing
328 E. 9th St. (bet. 1st & 2nd Ave.) — Clothing
212-777-3650

East Village — Tokio 7
93 E. 7th St. (bet. 1st & 2nd Ave.) — Clothing
212-353-8443

East Village — Tokyo Joe
334 E. 11th St. (bet. 1st & 2nd Ave.) — Clothing
212-473-0724

Tribeca — Mika Inatome
93 Reade St. 2 Fl. (bet. 6th & 5th Ave.) — Clothing
212-566-7777

Soho — Bradelis New York
211 Elizabeth St. (bet. Prince & Spring St.) — Lingerie
212-941-5625

Soho — Miako Mintz
30 Vandam St. #4B (bet. 6th Ave. & Varick St.) — Clothing
212-627-1524

Soho — R by 45rpm
109 Mercer St. (bet. Prince & Houston St.) — Clothing
917 237-0045

Soho — UNIQLO
546 Broadway (bet. Prince & Spring St.) — Clothing
917 237 8800

Soho — Yohji Yamamoto
103 Grand St. (at Mercer St.) — Clothing
212-966-9081

Queens — Bradalis New York
135-20 38th Ave. #HL 213 Flushing, NY 11354 — Lingerie
718-353-1345

New Jersey — UNIQLO
1 Garden State Plz. Paramus, NJ 07652 — Clothing
877-486-4756

J-POP CULTURE

Upper East — Ebisu Gift Shop — Toy
351 92nd St. (bet. 1st & 2nd Ave.)
646-257-7162

Midtown West — Book Off* — Book
49 W. 45th St. (bet. 5th & 6th Ave.)
212-575-1410

Midtown West — Imaga Anma* — Anime
23 W. 37th St. #30A (bet. 5th & 6th Ave.)
212-631-0966

Midtown West — Kinokuniya Bookstore — Book
1073 6th Ave. (bet. 40th & 41st St.)
212-869-1700

Midtown West — Midtown Comics* — Manga
200 W. 40th St. (at 7th Ave.)
212-302-8192

Midtown East — JHU Comic Books — Manga
32 E. 32nd St. (bet. Park & Madison Ave.)
212-686-7066

Midtown East — Midtown Comics* — Manga
459 Lexington Ave. (at 45th St.)
212-302-8192

West Village — AC Gears — J Goods
63 E. 8th St. (bet. Broadway & University Pl.)
212-260-2265

East Village — Forbiddan Planet — Toy
832 Broadway (bet. 12th & 13th St.)
212-473-1576

East Village — St. Marks Comics — Manga
11 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-598-9436

East Village — Sunrise Mart — Video Rental
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.)
212-598-3040

East Village — Toy Tokyo — Toy
51 2nd Ave. (bet. 5th & 6th St.)
212-473-5424

Soho — kidrobot — Toy
118 Prince St. (bet. Greene & Wooster St.)
212-966-5928

Soho — Sunrise Mart Saho — Video Rental
494 Broome St. (bet. W. Broadway & Wooster St.)
212-219-0033

Queens — Anime Castle* — Anime
35-32 Union St. Flushing, NY 11354
347-436-1296

New Jersey — Gundam Planet — Toy
544 10th St. 1st Fl. Palisades Park, NJ 07650
201-944-5305

TRADITIONAL

East Village — Makari

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37 3rd Ave. (bet. 12th & 13th St.) — Antique/General
212-995-5888 www.themakari.com

Midtown West — Kimana New York — Kimono
1410 Broadway #2511 (bet. 38th & 39th St.)
212-768-8700

Midtown East — Minamoto Kitchoan* — Confectionery
509 Madison Ave. (bet. 52nd & 53rd St.)
212-753-3747

Online — J-Life International, Inc — Home Decor

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Chelsea — KYOTOYA — General
23 W. 19th St. (bet. 5th & 6th Ave.)
212-414-0720

East Village — Makari — Antique/General
37 3rd Ave. (bet. 12th & 13th St.)
212-995-5888

Lower Mhn — Minamoto Kitchoan — Confectionery
185 Greenwich St. B1 (at Westfield World Trade Center)
212-602-3910

Soho — Kimona House — Kimono
131 Thompson St. (bet. Prince & Houston St.)
212-505-0232

New Jersey — Mars New York — General
595 River Rd. Edgewater, NJ 07020
201 345-1134

Pennsylvania — Manhata International — General
421 N. 13th St. #2C Philadelphia, PA 19123
215-239-1328

Japan — Japan Sqaare — General
www.japansquare.com

GALLERY

Midtown East — Ronin Gallery* — Gallery
425 Madison Ave. (at 48th St.)
212-758-0161

Chelsea — Onishi Gallery — Gallery
521 W. 26th St. (bet. 10th & 11th Ave.)
212-695-1035

Chelsea — Po'An — Gallery
521 W. 26th St. (bet. 10th & 11th Ave.)
212-967-4995

Lower Mhn — Asian American Arts Ctr — Gallery
111 Norfolk St. (bet. Rivington & Delancy St.)
212-233-2154

Lower Mhn — gallery onetwantyeight — Gallery
128 Rivington St. (bet. Norfolk & Essex St.)
212-674-0244

DTHER

Midtown West — Toho Shoji N.Y.* — Jewelry Supply
500 8th Ave. (bet. 36th & 37th St.)
212-868-7465

Midtown West — ZIPANGU Showroom — Other Goods
1410 Broadway #2511 (bet. 38th & 39th St.)
212-869-0500

Midtown East — IPPODO TEA — Other Goods
125 E. 39th St. (bet. Lexington & Park Ave.)
212 370-0809

Gramercy — Hannan — Other Goods
20-24 E. 20th St. (bet. Park Ave. & Broadway)
212-475-7484

West Village — McNulty's Taa & Coffaa* — Other Goods
109 Christopher St. (bet. Hudson & Bleecker St.)
212-242 5351

Lower Mhn — The Mandarin's Tea Room — Other Goods
21 Howard St. #201 (bet. Lafayette & Broadway)
917 797 1051

Online — IKI Japan — Other Goods
www.ikijapan.com
650-588-5764

Online — LUPICIA Fresh Tea — Other Goods
www.lupicausa.com
866-574-4832

HOUSEHOLD GOODS

Upper East — Sara Japanesa Pottery*
950 Lexington Ave. (bet. 69th & 70th St.)
212 772-3243

Midtown East — Japanese Culinary Center
711 3rd Ave. (at 45th St.)
212-551-3333

Tribeca — Korin*
57 Warren St. (bet. Church St. & W. Broadway)
212-587 7021

Queens — Saito New York*
4126 27th St. Long Island City, NY 11101
718-472-5413

New Jersey — Kitchanware Central
1535 Lemoine Ave. Fort Lee, NJ 07024
201-886-0003

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Shopping and Dining Paradise Under the Station

Tokyo Station is one of the great landmarks of the city, a symbol of Japan's Westernization at the turn of the 20th Century. Built in 1914, the Dutch-inspired architecture is a remarkable sight nestled within a city of countless skyscrapers. But at the same time the station is a huge commercial complex that has several malls and a department store, which are all directly connected or even inside the station. Tokyo Ichibangai, GRANSTA, South Court, North Court, ecute, Keiyo Street, and KITTE are the names of the commercial malls adjacent to the station, and Tokyo Ichibangai (Tokyo First Avenue) is the oldest and biggest and anchors a thriving commercial district of malls and shopping areas. Since its 2012 renovation, Ichibangai's collection of 100 first-rate shops and restaurants is one of the highlights of any visit to the city.

For the Foodie

Food is at the top of the list for most travelers these days, and Tokyo is on the short list for many such "foodies." Ichibangai is the perfect place for visitors – especially those with limited time – to sample a wide range of foods. The underground houses countless dining options, from sit down crab restaurants to sandwich houses like Marchen, and even standing sushi bars. **Tokyo Ramen Street**, however, might end up on most people's to-do list. Offering 8 ramen shops representing the multiple styles found throughout Tokyo, any ramen head can happily overdose on noodles both thick and thin, and soups ranging from delicate shio or soy to rich tonkotsu, and even *tsukemen* dipping broth. But also keep an eye out for old school places like **Anmitsu Mihashi**, which has been serving the traditional dessert anmitsu in Tokyo Station for generations. With its combination of red bean, cubes of agar jelly, syrup, and fruit, it is a unique combination of flavors that is both sweet and refreshing.

For Gift Buyers

Japanese snacks are one of the best selling items for travelers, and Japan does its best to make it easy for visitors to find them. Down in Ichibangai, you'll find everything from high-end **Yoku Moku** cookies to rare versions of **Glico's Pocky** and can easily finish your gift buying in one shot. Japan's many manga and anime characters and mascots are also highly sought after items to bring back to the states. Head to the **Character Street** area to find a cornucopia of stores selling everything from TV Asahi's Crayon Shin-chan to Studio Ghibli's Totoro, and a whole lot more. But adults also have plenty of places to shop. High quality Japanese bags, from women's handbags to utilitarian backpacks are on display at places like **SACSTATION** and can be a great memento of your trip. But there are also countless boutiques, jewelry stores, and clothing stores to visit. And tourists should delight that they can purchase many items tax-free.

With so much to explore, finding something to fall in love with at Tokyo Station's Ichibangai is not a possibility, but a certainty.

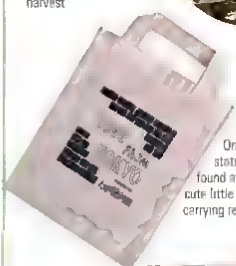
If you are a fan of Japanese snacks, you will drool over a ton of snacks at Tokyo Okashi Land. Many of them are limited edition only available in the Tokyo Ichibanga.

Located in one corner of Tokyo Ichibanga, 8 different ramen joints are nestled on Ramen Street. There are always long lines especially for the hugely popular *tsukemen* place Rokurinsha.

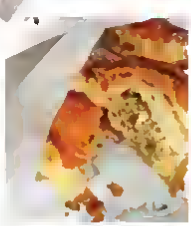
LOST IN "EKINAKA"

Literally meaning "inside stations" and actually referring to "commercial businesses inside this concourse", "ekinaka" is a relatively new term although its concept has been around for centuries. Since people don't have much time during their transit, they tend to quickly buy souvenirs and eat lunch or dinner without going outside the concourse. For this reason, kiosks and standing noodle vendors inside the concourse have been convenient and popular among passengers. However, the ekinaka business in Tokyo Station goes far beyond the conventional ekinaka concept. There are over 100 shops and restaurants in the station's ekinaka, and you can just browse there to find what you like. It's really likely that you will be lost in the shopping wonderland.

Probably the most popular businesses are "ekiben" [bento boxes with regional flavors] select shops. Photo right is *Octopus Bento Pots* from Akashi, famous for octopus harvest.



Original Tokyo station tote bag found at nicolina, a cute little select shop carrying original food items.



Kobe beef steak may be $100 in NY but you can grab this Kobe Beef Meat Pie for $5 at Tokyo station's ekinaka.

CHOPSTICKS NY presents

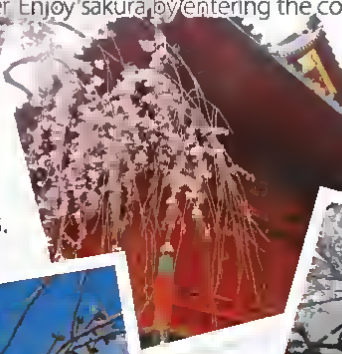
Sakura Photo Contest

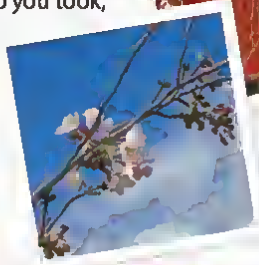
To celebrate the beautiful sakura (cherry blossom) season, Chopsticks NY will hold a photo contest featuring these flowers. Participation is easy: just upload your sakura photo(s) on your Instagram with **#sakurachopsticks** through May 5th. We'll select multiple prize-winners and announce them in the Chopsticks NY June issue (available May 27) as well as on our website, Instagram, Facebook and Twitter. Enjoy sakura by entering the contest!

HOW TO ENTER THE CONTEST:

1. Take photos of sakura.
2. Upload your sakura photo(s) to your Instagram account using **#sakurachopsticks**.

*Please write some comments about the photo you took, so we can understand the story behind it.





AWARDS:

There will be multiple awards such as the Grand Prize, Audience Awards (most likes), Photogenic Award, Tasty Award, Happy Award and other awards from our sponsors. Each winner will receive a gift.

(GIFT EXAMPLES)

SAKURA PATTERN TENUGUI

SUSHI SOCKS

SAKURAKOROMO SET
(6 pieces of sakura pancake with red bean paste) by Minamoto Kitchoan

Upload your photo with **#sakurachopsticks** by May 5th!

Eventful and Delicious Day Trip to Kaohsiung

Vibrant. Cultured. Majestic. These are just several words that can best describe the Taiwanese port city of **Kaohsiung**, a thriving 1,140-square-mile metropolis that enjoys sunny and pleasant weather all year round. Yet it's not just the weather that's been making Kaohsiung, located at the southern tip of Taiwan, a recent hit with tourists from all over the world. When you get past the city's towering skyscrapers, you'll find that it's a practical melting pot of sites and attractions, amazing artistic exploits, historic hot spots, and brightly lit night markets are just samples of what the so-called "Maritime Capital" has to offer to the world. This month, we're tracking down the best of the best on Kaohsiung's tourism roadmap.

Thanks to being just a 90-minute ride by bullet train from Taipei, it's possible to experience all the sites and attractions that Kaohsiung has to offer in one day. For example, one popular historic location is the **Cihou Lighthouse**. It's a bit of an uphill walk, but for a lighthouse constructed twice (in 1883 and 1918), it provides a magnificent view of the **Kaohsiung Port**. Kaohsiung is also notable for its profusion of temples, pavilions, and pagodas, the two most recognizable being the **Confucian Temple** and the **Dragon and Tiger Pagodas**. The Confucian Temple has the honor of being Taiwan's largest temple dedicated to the legendary teacher Confucius. The Dragon and Tiger Pagodas—literally two seven-story pagodas built in 1976—are guarded by a pair of tiger and dragon statues, and you can walk through the dragon's mouth and come out of the tiger's mouth for good luck. Both sites are located near the manmade **Lotus Pond**, which is extremely popular for the numerous temples that surround it.

If you're a gallery-goer, on the other hand, Kaohsiung happens to boast one of the most beautiful metro stations you'll ever come across in your travels. The three-story **Formosa Boulevard Station** has an entrance above ground that was designed by Japanese architect Takamatsu Shin with a pair of hands clasped in prayer in mind. But the real treat is the underground **Dome of Light**, a 2,180-square-meter glass mural built into the ceiling of the station. Created by the renowned American Italian artist, Narcissus Quagliata, the Dome of Light consists of over 4,500 pieces of colored glass, all of them telling the story of life in four different themes: Water (The Womb of Life), Earth (Prosperity and Growth), Light (The Creative Spirit), and Fire (Destruction and Rebirth), with a message of love and tolerance helping to bring change bringing it all together.

While there's a lot to do in Kaohsiung since the sun is beaming down all day long, the night can bring its own surprises thanks to the wide variety of night markets peppered throughout the city streets. Each market is filled with endless lines of stalls an amazing range of Taiwanese snacks, clothes, and fun accessories, trinkets, and souvenirs for the regular passersby. But out of all of the markets you can walk through, many urban dwellers will tell you that all of the action is located at both the **Kaisyuan Night Market** and the **Jin-Zuan Night Market**, both in the **Qianzhen District**. It's a hot debate as to which is the better one; both boast hundreds of stalls, and walking through either takes at least an hour.

No trip to Kaohsiung would be complete without trying the local delicacies. You're guaranteed to find a lot of seafood treats, many of which you can find on **Cijin Island**. But one of Kaohsiung's unlikeliest delicacies has to be the stinky tofu, which you will be able to find at the night markets. Although this tofu has a pretty unusual odor produced from fermentation, it nonetheless has won over a lot of people thanks to it tasting a lot like blue cheese. And it is actually quite healthy. If you ever find yourself visiting the **Tianliao Moan World** badlands, be sure to grab a bite of the area's free-range chicken, which can be wrapped with sauce made from the mud of the area's mud volcanoes for a little extra flavor! And don't forget to try the roasted vegetable and wild pig sausage dishes that will allow you to experience indigenous Taiwanese hospitality at its finest.

▲ You can find local delicacies and cheap art items while strolling through a bustling Night Market in Kaohsiung.

◀ Lotus Pond is one of the most popular tourist sites in the city, famous for lotus plants, temples around the pond and Dragon and Tiger Pagodas.

SPOTLIGHTING CANTONESE CUISINE

HONG KONG STATION

Hong Kong Station opened last December bringing authentic Cantonese food to Times Square via offerings from five chefs native to this region. This cuisine is known for non-spicy meat-centric dishes such as roast pork or duck, as well as dim sum. Here dim sum is served around the clock, with favorites like *shumai* dumplings and turnip cake. Cantonese homestyle cooking is represented by dishes like *Pork Candy* and *Pork with Preserved Vegetables*. The former is as sweet as it sounds, and both have pork that has been braised for hours so that it is soft enough to melt in your mouth. Deliciously tender meat can also be found in the *Braised Beef Noodle Soup* featuring thick egg noodles and bok choy, sugar peas, mushrooms and pickled cabbage and spiciness as desired. Those who like their food with a kick can order entrees like *Beef with Hot Chili Pepper* and *Ma Po Tofu*, but those who don't will want to try the addicting *General Tso's Deep-Fried Chicken* served in caramel sauce. Congee is always a good way to start your meal. Here at Hong Kong Station, with ten different types including abalone and lobster, you will want to try them all.

The ornateness of Hong Kong Station's roomy interior will enhance your meal's enjoyment, and its back room can be partitioned off to accommodate private parties of 70 or more. Whether you are coming in for dinner before a Broadway show or for takeout, your meal is sure to satisfy. Stay tuned for the upcoming addition of a sushi bar!

Hong Kong Station
157 W. 47th St. (bet. 6th & 7th Aves.) New York, NY 10036
TEL. 646-429-8277 | Mon.-Sun. 11:30 am-11 pm

The popular *Wonton Noodle Soup* features homemade shrimp and pork wontons in chicken stock, along with egg noodles and a variety of vegetables like bok choy, zucchini, sugar peas, red peppers, and beech mushrooms.

Shrimp Shumai (traditional Chinese dumplings) are a dim sum standard.

The sweet, braised *Pork Candy* is delectable.

Hong Kong Station's spacious interior seats 100 and can accommodate private dining.

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"I've reviewed about 4,000 shows. None can compare to what I saw tonight."
—Richard Connema, renowned Broadway critic
"Absolutely the No.1 show in the world. No other company or any style can match this!"
—Kenn Wells, former lead dancer of the English National Ballet
"Absolutely the greatest of the great! It must be experienced."
—Christine Walevska, "goddess of the cello", watched Shen Yun 5 times
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Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch
M Tu W Day Close | Delivery
Th F Sa Su | Family Dining
Romantic Dining | Local Favorite
Vegetarian Friendly | Business Dinner
★ Chopsticks NY available to pick up

CHINESE

Upper West — Hon Dynasty — $25
215 W. 85th St. (bet. Amsterdam Ave. & B'way) 212-956-6080

Upper West — Legend 72 — $25
127 W. 72nd St. (bet. Columbus & Amsterdam Ave.) 917-441-4790

Upper West — Ollie's — $15
160 Freedom Place Riverside Blvd 212-595-8161

Upper West — Ollie's — $15
2705 Broadway (bet. 103rd & 104th St.) 212-932-3300

Upper West — Shun Lee West — $35
43 W. 65th St. (bet. Central Park & Columbus Ave.) 212-595-8895

Upper East — Cafe Evergreen — $30
1307 1st Ave. (bet. 73rd & 74th St.) 212-744-3200

Upper East — Chinatown East — $18
1050 3rd Ave. (bet. 62nd & 63rd St.) 212-207-3500

Upper East — Dur Place — $25
242 E. 79th St. (bet. 2nd & 3rd Ave.) 212-208-4057

Upper East — Philippe — $45
33 E. 60th St. (bet. Park & Madison Ave.) 212-644-8885

Upper East — Pig Heaven — $15
1420 3rd Ave. (bet. 80th & 81st St.) 212-744-4333

Upper East — Shanghai Pavilion — $37
1378 3rd Ave. (bet. 78th & 79th St.) 212-585-3388

Upper East — Szechuan Gourmet — $25
1395 2nd Ave. (at 73rd St.) 212-737-1838

Upper East — Wa Jeal Sichuan Chili House — $25
1581 2nd Ave. (bet. 82nd & 83rd St.) 212-396-3338

Midtown West — China Grill — $66
60 W. 53rd St. (bet. 5th & 6th Ave.) 212-333-7788

Midtown West — Hong Kong Station — $25
157 W. 47th St. (bet. 6th & 7th Ave.) 212-682-8882

Midtown West — Ding Chinese Restaurant — $25
234 W. 48th St. (bet. Broadway & 8th Ave.) 212-933-7788

Midtown West — Joe's Shanghai — $20
24 W. 56th St. (bet. 5th & 6th Ave.) 212-333-3868

Midtown West — Tang Pavilion — $25
65 W. 56th St. (bet. 5th & 6th Ave.) 212-956-6888

Midtown West — Topaz Noodle Bar — $15
129 W. 56th St. (bet. 6th & 7th Ave.) —

Midtown West — Wu Liang Ye — $35
36 W. 48th St. (bet. 5th & 6th Ave.) 212-398-2308

Midtown East — Evergreen on 38 — $25
10 E. 38th St. (bet. Madison & 5th Ave.) 212-448-1188

Midtown East — Grand Sichuan — $20
1048 2nd Ave. (bet. 56th & 57th St.) 212-355-5858

Midtown East — Hunan Bistro — $25
36 3rd Ave. (bet. 12th & 13th St.) 212-388-8888

Midtown East — Hunan Manor — $30
333 Lexington Ave. (near 40th St.) 212-682-2083

Midtown East — Land of Plenty — $20
204 E. 58th St. 212-906-8788

Midtown East — Lychee House — $20
141 E. 55th St. (bet. 3rd & Lexington Ave.) 212-753-3900

Midtown East — Mee Noodle Shop — $15
922 2nd Ave. (at 49th St.) 212-888-0027

Midtown East — Shih Lee — $10
311 E. 45th St. (bet. 1st & 2nd Ave.) 212-867-0311

Midtown East — Shun Lee Palace — $35
155 E. 55th St. (bet. 3rd & Lexington Ave.) 212-371-8844

Chelsea — Grand Sichuan — $20
229 8th Ave. (at 24th St.) 212-920-5200

Chelsea — KOA — $40
12 W. 21st St. (bet. 5th & 6th Ave.) 212-889-5700

Gramercy — The Cottage* — $12
33 Irving Place (at 17th St.) 212-505-6800

East Village — BaoHaus — $14
238 E. 14th St. (bet. 2nd & 3rd Ave.) 646-669-8805

East Village — Dumpling Man* — $11
100 St. Marks Pl. (bet. 1st Ave. & Ave. A) 212-505-2121

East Village — Drunken Dumpling — $20
137 1st Ave. (bet. 8th & 9th St.) 212-982-8882

Lower Manhattan — Xi'an Famous Foods — $20
14 E. 34th St. (bet. Madison & 5th Ave.) 212-786-2306

Lower Manhattan — Amazing 66 — $25
78 Mott St. (bet. Bayard & Canal St.) 212-334-0059

Lower Manhattan — Bboeg! — $15
157 2nd Ave. (at 10th St.) 718-388-7718

Lower Manhattan — Big Wong — $13
67 Mott St. (bet. Bayard & Canal St.) 212-964-0540

Lower Manhattan — Bing Kitchen — $15
71 Orchard St. (bet. Grand & Broome St.) 212-219-1307

Lower Manhattan — Buddha Bodai — $0
77 Mulberry St. (bet. Bayard & Canal St.) 212-233-2321

Lower Manhattan — Congee Village — $16
100 Allen St. (bet. Broome & Delancey St.) 212-941-1818

Lower Manhattan — Deluxe Green Go Restaurant — $10
98 Bayard St. 212-625-2359

Lower Manhattan — Dim Sum Go Go — $15
5 E. Broadway (bet. Catherine St. & Rowery) 212-732-0797

Lower Manhattan — Excellent Dumpling — $10
111 Lafayette St. (bet. Walker & Canal St.) 212-219-0212

Lower Manhattan — Golden Unicorn* — $20
18 E. Broadway (bet. Market & Catherine St.) 212-941-0811

Lower Manhattan — Hope Lee — $18
18 Mott St. (near Mosco St.) 212-962-6475

Lower Manhattan — Jing Fong — $20
20 Elizabeth St. (bet. Bayard & Canal St.) 212-964-5256

Lower Manhattan — Joe's Ginger — $20
25 Pell St. (at Doyers St.) 212-285-0333

Lower Manhattan — Joe's Shanghai — $20
9 Pell St. (bet. Bowery & Mott St.) 212-233-8888

Lower Manhattan — Lee's Dumpling House — $10
28 Bowery (nr. Bayard St.) 212-349-0923

Lower Manhattan — Mandarin Court — $15
61 Mott St. (bet. Bayard & Canal St.) 212-962-3838

Lower Manhattan — New Bo-Ky — $10
80 Bayard St. (bet. Mott & Mulberry St.) 212-406-2232

Lower Manhattan — Nice Green Bo — $15
66 Bayard St. (bet. Elizabeth & Mott St.) 212-625-2359

Lower Manhattan — Oriental Garden — $35
14 Elizabeth St. (bet. Bayard & Canal St.) 212-619-0095

Lower Manhattan — Pug on Mott — $26
22 Mott St. (bet. Chatham Sq. & Pell St.) 212-602-9688

Lower Manhattan — Shanghai Cuisine* — $25
89 Bayard St. (at Mulberry St.) 212-732-8868

Lower Manhattan — Shu Han Ju — $20
465 Ave. of the Americas (at 11th St.) 212-428-8800

Lower Manhattan — Wo Hop — $20
17 Mott St. (bet. Mosco St. & Chatham Sq.) 212-362-8617

Brooklyn — East Wind Snack Shop* — $11
471 19th St. Brooklyn, NY 11215 929-295-0185

Queens — Himalayan Yak Restaurant — $15
72-20 Roosevelt Ave., Jackson Heights, NY 11372 718-779-1118

Westchester — Fantasy Cuisine — $17
20 N. Central Ave., Hartsdale, NY 10580 914-358-9048

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157 W. 47th St. New York, NY 10036 (bet 6th & 7th Avenue)
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KOREAN

Midtown West — Bcee
350 W 50th St (bet. 8th & 9th Ave.) $30 L
212-582-4448

Midtown West — BnnaJnn
34 W 35th St (bet. Herald Sq. & 5th Ave.) $20 Su L
212-564-4430

Midtown W — Chom Chem
40 W 56th St (bet. 5th & 6th Ave.) $40 L
212-213-2295

Midtown West — Dnnp
346 W 52nd St (bet. 8th & 9th Ave.) $44 Su L
212-586-2680

Midtown West — Hoajoe
36 W 36th St (bet. Broadway & 6th Ave.) $31 Su
212-206-7228

Koreatown — Cho Dnng Gol
55 W 35th St (bet. 5th & 6th Ave.) $30 L
212-695-4722

Koreatown — Doo's Bogom*
17 E 32nd St (bet. Madison & 5th Ave.) $40 L
212-683-2200

Koreatown — Franchin Vegnn Cafe
12 Park Ave (bet. 34th & 35th St.) $25 L
212-213-1001

Koreatown — Goosaun
1250 Broadway (bet. 31st & 32nd St.) $31 L
212-971-9045

Koreatown — HAN BAT*
53 W 35th St (bet. 5th & 6th Ave.) $15 L
212-473-5566

Koreatown — HANGAWI
12 E 32nd St (bet. 5th & Madison Ave.) $40 L
212-213-0077

Koreatown — Hyo Dnng Gak*
51 W 35th St (bet. 5th & 6th Ave.) $20 L
212-695-7167

Koreatown — Joegre BBQ
22 W 32nd St, 2nd Fl (bet. 5th Ave. & Bway) $30 L
212-473-2233

Koreatown — Knng Snh
1250 Broadway (at 32nd St.) $30 L
212-564-6145

Koreatown — KRISTALBELLI
9 W 36th St (bet. 5th & 6th Ave.) $40 L
212-290-2211

Koreatown — Knnjp Restaurant
9 W 32nd St (bet. 5th Ave. & Broadway) $15 L
212-216-9487

Koreatown — Madangsui*
35 W 35th St (bet. 5th & 6th Ave.) $30 L
212-564-3333

Koreatown — New Wonjn
23 W 32nd St (bet. Broadway & 5th Ave.) $20 L
212-695-5115

Koreatown — Snnul Gordnn
34 W 32nd St (bet. 5th Ave. & Broadway) $20 L
212-736-9002

Koreatown — Shilln
37 W 32nd St (bet. 5th Ave. & Broadway) $25 L
212-967-1990

Koreatown — Wnorjp
12 W 32nd St (bet. Broadway & 5th Ave.) $13 L
212-244-1115

West Village — Do Hwn
55 Commrn St (at Bedford St.) $27 L
212-414-1224

West Village — Bon Chnn
5 St. Marks Pl (bet. 2nd & 3rd Ave.) $20 L
212-228-2987

West Village — Dok Suei's
113 1st Ave (bet. 7th St. & St. Marks Pl.) $20
212-477-9508

Lower Mhn — Kori
253 Church St (bet. Leonard & Franklin St.) $20 Su L
212-334-0008

Brooklyn — Dokebi
139 Grand St (bet. Driggs & Bedford Ave.) $25 L
718-782-1424

Westchester — Knlbi House
231 Central Ave (White Plains, NY 10606
914-328-0251) $20 L

New Jersey — Doeg Chue Hong*
144 Main St. Fort Lee, NJ 07024
201-592-0450 $13

New Jersey — Myung Dong Noodle House*
2013 Lemoine Ave Fort Lee, NJ 07024
201-592-8300 $12 L

New Jersey — PoogLm*
2053 Lemoine Ave Fort Lee, NJ 07024
201-944-8898 $20 L

New Jersey — So Kong Hnng*
130 Main St. Fort Lee, NJ 07024
201-585-1122 $15

THAI

Upper East — Up Thni
1411 2nd Ave (bet. 73rd & 74th St.)
212-255-1198 $20 L

Midtown West — @NINE
592 9th Ave (bet. 42nd & 43rd St.)
212-265-4466 $18 L

Midtown West — Nondles*
830 9th Ave (bet. 54th & 55th St.)
646-603-7628 $12 L

Midtown West — Poegsn Thai*
244 W 48th St (bet. Broadway & 8th Ave.)
212-582-3332 $25 L

Midtown West — Yum Ynm 3*
658 9th Ave (at 48th St.)
212-956-8415 $15 L

Midtown West — Yum Yum Bengknk*
650 9th Ave (bet. 45th & 46th St.)
212-962-7244 $15 L

Midtown West — Yum Ynm Too
692 9th Ave (at 48th St.)
212-247-2228 $20 L

Midtown East — A+ Thai Place*
1007 2nd Ave (bet. 53rd & 54th St.)
212-207-1008 $15 L

Midtown East — Mnisnn Thai
625 2nd Ave (bet. 34th & 35th St.)
646-930-2085 $20 L

Midtown East — DBA0
222 E. 53rd St. (bet. 2nd & 3rd Ave.)
212-909-5588 $25 L

Chelsea — SDNGKRAN
330 9th Ave (bet. 28th & 27th St.)
212-239-8792 $0 L

Gramercy — Beegkok 2 Thni*
349 1st Ave. (bet. 20th & 21st St.)
212-473-4490 $14 L

West Village — Khan Thni Kitchen
235 Sullivan St. (bet. 3rd & Bleecker St.)
646-726-4418 $0 L

East Village — Somtum Der
85 Avenue A (bet. 5th & 6th St.)
212-250-8570 $15 L

[illegible] Mt — Bessie's Thai Cafe
[illegible] Fulton St. (at Gold St.)
212-587-[illegible] $15 L

Lower Mhn — Go Go Thni
144 W 19th St.
212 329-3998 $15 L

Lower Mt — Lantern Thai
311 2nd Ave. (bet. 18th & 19th St.)
212-777-2770 $25 L

Lower Mhn — Ngnm
53 3rd Ave. (bet. 12th & 13th St.)
212-777-8424 $20 L

Lower Mhn — Dne More Thni
6 Clinton St. (bet. Houston & Stanton St.)
212-228-[illegible] $15 L

Lower Mhn — Spice
71 1st Ave. (bet. 4th & 5th St.)
212 253-2742 $25 L

[illegible] Mt — Sticky Rice
85 Orchard St. (bet. Grand & Broome St.)
212-274-[illegible] $15 L

Lower Mhn — Zab Elen
75 2nd Ave. (bet. 4th & 5th St.)
212-505-3533 $15 L

Soho — Noodle Bar NYC
26 Cornmne St. (near Bleeker St.)
212 524-5800 $15 L

Brooklyn — Chai Thai Kitchen*
124 N. 6th St. (at Berry St.)
718-599-5885 $18 L

Brooklyn — Tai Thai
206 Bedford Ave. (bet. N. 5th & N. 6th St.)
718-599-5558 $30

Queens — Blu Orchid Thai Kitchen
4504 Queens Blvd Sunnys de (bet. 45th & 46th St.)
917-832-8584 $12 L

Queens — Spice
4745 Vernon Blvd
718-392-7888 $20 L

New Jersey — Absolute Thai Homemade
844 Anderson Ave Cliffside Park, NJ 07010
201-941-2290 $13 L

VIETNAMESE

Upper West — Saiguette
935 Columbus Ave. (at 108th St.)
212-866-6866 $18 L

Koreatown — PHO32 & SHABU*
2 W 32nd St (bet. 5th Ave. & Broadway)
212-695-0089 $20 L

West Village — Saigon Mnrket
93 University Pl (bet. 11th & 12th St.)
212-982-3691 $25 L

Lower Mhn — Nhe Trang Dee
17 Baxter St. (bet. Bayard & Canal St.)
212-233-5949 $15 L

Lower Mhn — Paris Restaurant*
213 Grand St (bet. Elizabeth & Mott St.)
212-226-3826 $5 L

Queens — #1 Pho
4504 Queens Blvd NY (bet. 45th & 46th St.)
917 932-6585 $12 L

OTHER

Upper West — Asiate
80 Columbus Cir. 35 Fl (at 60th St.)
212-805-8800 $135

Upper East — Amber*
1408 3rd Ave. (at 80th St.)
212 249-5020 $25 L

Midtown West — Ausre Asian Bistro
235 W 36th St. (near 7th Ave.)
212-828-6888 $15 L

Queens — CBnn*
73-20 Grand Ave Maspeth, NY
718-896-1638 $10 L

Midtown East — Jazz at Kitano
The Kitano Hotel 66 Park Ave (at 38th St.)
212-885-7123 $35 L

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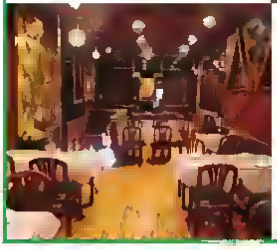

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Onishi Gallery
Onishi Gallery presents a solo exhibition of Senrin Yamagishi, a traditional Japanese painter born in Tokyo in 1962. Inspired by the refined beauty and elegant use of space in byobu screen painting and fusuma-e (sliding door) painting Yamagishi has devoted her life to Rimpa an aesthetic design and painting style that emerged in Japan during the Edo period. Passed down from the 17th century, rimpa carries Japan's decorative arts aesthetic and Yamagishi illustrates a new form that this traditional, creative aesthetic takes through the delicate images on display within this show
Location: 521 W. 26th St., (bet 10th & 11th Aves.)
New York, NY 10001
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Gradation: Kuchiro Adachi exonemo and Gabriel Pulecio
hpgrp Gallery New York
This exhibition introduces three artists who investigate new expressive forms using light, moving images and reflections as a material. Artist unit exonemo founded in 1996 by Kensuke Sembo and Yae Akaiwa, freely explores digital and analog, virtual and real through numerous experimental projects that investigate the impact of digital media on modern society through a lens of humor. Kuchiro Adachi creates sculptures that are often experiential. At first glance, the works appear to serve a practical function, but they are often made to evoke or better understand nature and the cosmos. Gabriel Pulecio creates works that aim to fuse art, technology, and motion design. His interactive sculptures employ light, sound image, and kinetic sensors to blur the boundary of the digital and physical
Location: 434 Greenwich St., (Entrance on Vestry St.)
New York, NY 10013
TEL: 646-838-8979 / www.hpgrpgallery.com/newyork

April 5-June 15 FREE
Ryo Date and the collection of Sato Sahara Museum
Sato Sahara Gallery New York
Sato Sakura Gallery New York presents the exhibition featuring the work of Nihonga artist Ryo Date, renowned for her emotionally moving renderings of the mountains, sea and countryside of Japan's landscape. After completing her graduate studies at Tokyo University of the Arts in 1987, she exhibited her work in numerous solo, group, and juried exhibitions, and she is also known for being responsible for reviving the color of two Deva King figures as part of the restoration of Nara Prefecture's Yakushiji Temple, a UNESCO World Heritage Site, in 1989. This exhibition highlights Ryo Date's contemporary Nihonga landscape paintings in combination with a selection of pieces from the Sato Sakura Museum's collection
Location: 501 W. 20th St., (bet. 10th & 11th Aves.)
New York, NY 10011 / www.satosakura.jp

Performance

April 13
Accordionist & Folk Singer Aco Tomine
Mar Creation, inc. / CRS

Japanese singer/accordionist/composer, Aco Tomine is now touring the U.S. She will have a recital in New York at CRS (Center for Remembering & Sharing). Since her debut in 2008, she released 2 albums and has performed in both domestic and international venues including Paris, Bangkok, Singapore and Taipei. Her unique, genre-less sound based on Japanese minyo (folk music) will charm the audience
Location: CRS (Center for Remembering & Sharing)
123 4th Ave., (bet. 12th & 13th Sts.), 2nd Fl., New York, NY 10003
TEL: 212-677-8621 / www.crsny.com

April 14
The Festival of Japan: Drums + Dance
The Japanese Folk Dance Institute of New York Inc.
The Japanese Folk Dance Institute of NY will present The Festival of Japan: Drums + Dance, a collaborative traditional dance concert commemorating their 25th anniversary. The performance will feature award-winning musicians from Japan including shamisen master Katsuhiro Chiba and pioneering taiko drummers Sukeroku Taiko together with JFDINY's own dance ensemble Minbuza (who have performed with Madonna and Action Bronson, among others). This once-in-a-lifetime event weaves a thousand years of folk dance into a single, powerful performance
Location: Abrons Arts Center Playhouse Theater
466 Grand St., (bet. Willett & Pitt Sts.), New York, NY 10002
TEL: 212-598-0400 / www.japanesefolkdance.org

April 22
Akiko Yano Trio Concert
Joe's Pub

With an over 40 year career and international acclaim musician Akiko Yano will come back to Joe's Pub. The Akiko Yano Trio featuring Akiko Yano (piano and vocals) Will Lee (bass and vocals) and Chris Parker (drums) play together every year in New York and Japan. Their friendship has been going strong for over three decades and the new concert will showcase songs from Akiko's latest solo album which was released last November
Location: 425 LaFayette St., (bet. 4th St. & Astor Pl.)
New York, NY 10003
TEL: 212-967-7555 / www.joespub.com
Info: www.akikoyano.com

Event

April 22

Japanese Classic Beauty Experience –Kimono Photo Shoot No. 12

Salon de Chromachic

Spring edition of Salon de Chromachic's kimono wearing and photo shoot event will take place at Roosevelt Island. Participants (limit 6 people) will start the day with dressing kimono and getting a hairdo and point make-up at the Salon de Chromachic. Once transformation is done, the group will move to the cherry blossom picnic at the Roosevelt Island where they'll learn "the secret of geisha" and kimono culture and enjoy a fun photo shoot with a professional photographer in the pleasant spring atmosphere. Founder of Salon de Chromachic Masae Satouchi will also start a New York branch of the Yamano Beauty Kimono Dressing School in April. Chopsticks NY readers who register for the beginners course (starting on Apr 12) will receive a $45 discount from the cost for the event, which is regularly $165.

Location: Roosevelt Island (Subject to change due to weather)
Info: www.colorfulartist.com
Registration: masae@colofulartist.com

April 28 & 29

37th Sakura Matsuri

Brooklyn Botanic Garden

For over three decades, Sakura Matsuri at Brooklyn Botanic Garden has showcased a rich and exhilarating cross-section of traditional and contemporary Japanese culture. The festival is the highlight of the Garden's mesmerizing hanami ("cherry blossom viewing") season. During the 2-day event, visitors can enjoy blooming sakura as well as stage performances, cosplay fashion shows, Japanese arts and games, Japanese market, and attractions for kids and families.

Location: 990 Washington Ave., Brooklyn, NY 11225
www.bbg.org

April 29

White Plains 19th Sakura Matsuri

Turnure Park

On Sunday, Apr 29, the White Plains 19th annual Sakura Matsuri will be held at Turnure Park (in case of bad weather it will be moved to the Ebersole Ice Rink). This family friendly event will introduce Japanese culture to the community, and as in previous years all proceeds will go to support recovery efforts for the Great East Japan and Kumamoto Earthquakes. Some of the scheduled activities include goldfish scooping, rice pounding, and performances of koto, kendo and Japanese dance. A demonstration and tasting of mochi (sticky rice cake) pounding will also be held in the afternoon.

Location: 26 Lake St., White Plains, NY 10603 (Rain date location: Ebersole Ice Rink)
wpcherry

Lecture/Workshop

April 5

Lecture and Tasting "Kombu no Chikara!" (Power of Kombu)

The Nippon Club

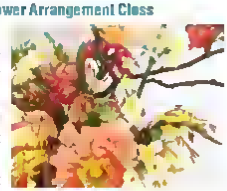
As the first installment of the "2018 The Nippon Club Japanese Food Culture Series" a lecture and tasting event featuring kombu kelp will be held on Apr 5. The event will start with a lecture by Mr. Takashi Oku from Okuikaisendo Company, 150 year old kombu dealer, move on to kombu dashi (broth) tasting and finish up with Japanese course meal using kombu and newly released rice, " Ichihomare" from Fukui Prefecture. The meal will also be accompanied by artisan sake from Kokuryu Sake Brewery, also from Fukui. Seats are limited, so make reservations by Apr 2.

Location: 145 W. 57th St., (bet. 6th & 7th Aves.)
New York, NY 10019 / www.nipponclub.org
TEL: 212-581-2223 (Mita, Uchikawa) / mmita@nipponclub.org

April 19

Spring Ikebana Flower Arrangement Class

Chakura



An Ikebana (Japanese flower arrangement) class will be held at Chakura, a private event space on the third floor of the East Village tea house Cha An. Instructor, Takaya Sato was born into his family's flower business and exposed to the beauty of flora at a young age and is currently the head designer at the well-regarded florist L'atelier Rouge. The class is limited to 8 people. For more information go to Chakura's website.

Location: 230 E. 9th St., (bet. 2nd & 3rd Aves.), 3rd Fl.
New York, NY 10003
www.chakuranyc.com / classes@chakuranyc.com

April 21 & 22

Zen in the Kitchen Cooking Class

New York Zendo

A shojin ryori cooking workshop with one of Japan's leading instructors will be held over the weekend of Apr 21-22. Shojin ryori is an ancient form of Buddhist temple cooking that uses only simple seasonal vegetarian ingredients (no meat, fish, eggs or strong-smelling vegetables such as onions and garlic). The experience of making and eating shojin ryori in a beautiful temple setting will connect you to the heart, spirit, and traditions of Japan. The classes will be conducted by Masami Asao Sensei, a temple chef and registered dietitian. The menu on the 21st and 22nd will be different, so you can join both if you are into shojin ryori culture.

Location: 223 E. 67th St., (bet. 2nd & 3rd Aves.)
New York, NY 10065
www.zenstudies.org/new-york-zendo

April 26

New Art of Wagashi

Demonstration and Lecture on "Kado" (ceremony for preparing wagashi) by Junichi Mitsuhori

Kado Grand Master Junichi Mitsuhori will give a 90-minute demonstration and lecture about Kado, the artistic and ceremonial style of wagashi-making that he established. While watching his amazing wagashi preparation, participants can enjoy learning about the history and future of wagashi and the essence of Kado, as well as receive a gift to take home. Grand Master Mitsuhori's newly published "Kado - New Art of Wagashi." Kado utensils and novelty items will also be available for purchase at the event.

Location: Chakura
230 E. 9th St., (bet. 2nd & 3rd Aves.), 3rd Fl., New York, NY 10003
Info: www.wagashi.eventbrite.com

April 29

"Let's Play in Japanese" Day

Friends Academy of Japanese Children's Society

On the morning of Sunday, Apr 29 a "Let's Play in Japanese" Day will be held simultaneously at two different locations New York Ikuei-Gakuen will hold theirs in Englewood Cliffs NJ and Friends Academy will hold theirs on West 103rd Street in Manhattan This event is open to children ages two and a half to six ($20/child free for adult guardians) and is limited to 12 families To get ready for Children's Day on May 5 at this event participants will learn how to make Koi Nobori (colorful carp banners)

Locations: (NY Ikuei Gakuen) 8 W. Bayview Ave Englewood Cliffs, NJ 07632
(Friends Academy) 310 W. 103rd St., New York, NY 10025
TEL. 212-935-8535 friends.nyikuei@gmail.com

Film

April 6-12

Screenings New 4K Restorations of Mizoguchi Masterpieces

Film Forum

Japan's legendary filmmaker Kenji Mizoguchi's *A Story from Chikamatsu* (1954) and *Sansho the Bailiff* (1954) will be screened at Film Forum in new 4K restoration versions Based on a bunraku play by Bunzaemon Chikamatsu, known as Japan's Shakespeare, the former film is acclaimed for Mizoguchi's most atmospheric staging The latter, starring Kinuyo Tanaka, Mizoguchi's muse, depicts the story of a disgraced aristocratic family Both films were shot by legendary cinematographer Kazuo Miyagawa (Rashomon Yojimbo)

Location: 209 W. Houston St., (bet. 6th Ave. & Varick St.) New York, NY 10014
TEL. 212-727 8110 / www.filmforum.org

April 12-29

Kazuo Miyagawa Japan's Greatest Cinematographer

The Museum of Modern Art / Japan Society

© Courtesy of Kazuo Miyagawa Family

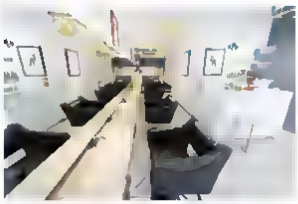
The most influential cinematographer of postwar Japanese cinema, Kazuo Miyagawa (1908–1999) worked intimately with Yasujirô Ozu Akira Kurosawa, Kenji Mizoguchi, and Kon Ichikawa on some of their most important films The largest U S retrospective of Miyagawa's work in more than 35 years opens with a rare screening of Hiroshi Inagaki's 1943 version of *The Rickshaw Man* and the 4K restoration premiere of Ozu's *Floating Weeds* (1959), a special event introduced by Miyagawa's son Ichiro and Miyagawa's longtime camera assistant Masahiro Miyajima A career-spanning survey of Miyagawa's cinematography then continues both at MoMA (Apr 12-29) and Japan Society (Apr 13-28) throughout the month

Locations: MoMA
11 W. 53rd St., New York, NY 10019 / www.moma.org
Japan Society
333 E. 47th St., New York, NY 10017 / www.japansociety.org

Happenings

Exclusive Spring Haircut & Hair Care Promotion Campaign

AUBE hair New York



AUBE hair New York is offering discounts to Chopsticks NY readers through the end of April Special prices include a Hair Cut and Color Hair Care Treatment for $80 (Reg $196) and Hair Cut & Color Hair Care for $60 (Reg $158) Color Hair Care Treatment allows your color treatment to last longer and Color Hair Care is pre-treatment before adding color The latter care reduces the hair's amino acid deficiency that could potentially develop from coloring Please make sure to say you saw this promotion in Chopsticks NY It can't be combined with other promotions

Location. 77 E. 10th St., (bet. 3rd & 4th Aves.) New York, NY 10003
TEL 347 259-1111 / www.aube-newyork.com/en

Happenings Feature

"Enjoy my Japan" Global Campaign Launch Event
The Japan National Tourism Organization (JNTO)

The Japan National Tourism Organization (JNTO) has launched a global campaign "Enjoy my Japan" Celebrating this they held the launch event on Mar 13, featuring Chick Corea legendary jazz pianist and composer as a special guest After a cocktail reception the program was kicked off by MC Melodee Monta before opening remarks from Ambassador Reuchiro Takahashi of the Consul General of Japan and organizer's remarks from Mr Ryoichi Matsuyama President of JNTO Mr Corea was on hand to give a speech in which he shared his many experiences traveling in Japan Via an introductory video attendees were able to learn about the global, multilingual Enjoy my Japan campaign It seeks to entice travelers to visit Japan and explore the country beyond well-known popular attractions and immerse themselves more fully in the rich depths of nature and culture that most off the beaten tourist path This extensive promotion involves a broad variety of initiatives including the launch of a dedicated website showcasing a wide range of activities and scenes not typically associated with Japan

Info. www.enjoymyjapan.jp/en

April promotion: 20% off Cut and Digital Perm

GARDEN NEW YORK

West Village Japanese hair salon GARDEN NEW YORK is offering new customers a 20% discount on haircut ($70–) plus digital perm ($200–). Stylist Takashi says, "This is an easy way to create a new style for spring. Your clothes will be getting lighter and brighter with the warm weather, so why not shake things up with your hair as well?" This offer is available for new customers weekdays through Apr 30. Choose a stylist from their website in advance and mention the name when making an appointment on the phone. Also, don't forget mentioning Chopsticks NY to receive the discount.

Location: 323 W 11th St., (bet. Greenwich & Washington Sts.) New York, NY 10014

TEL: 212-647-9303 / www.garden-nyc.com

Promotion to Celebrate New Store Opening

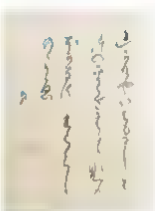
Ramen Andante

This March, Ramen Andante opened in Williamsburg, Brooklyn. To commemorate the grand opening, the restaurant will be offering Chopsticks NY readers a free glass of Sapporo Beer or soda when they order a bowl of ramen. Andante's ramen was developed by owner and chef Shigeto Kamada, owner of Minca Ramen Factory and Kambi Ramen House. He has created a relaxing and inviting space where you can enjoy ramen with music he hand-picked himself. Recommended ramen styles are Sio Ramen (salt flavored tonkotsu broth accentuated with browned garlic sauce) and Hakata Yaki Ramen (soup-less ramen), as well as the appetizer *Shrimp Gyoza* and *Radish Salad*.

Location: 130 Grand St, (bet. Bedford Ave. & Berry St.) Brooklyn, NY 11249 / TEL: 929 397 0010

$45 off Thursday/Saturday/Sunday Calligraphy Class

Seikou Shodou



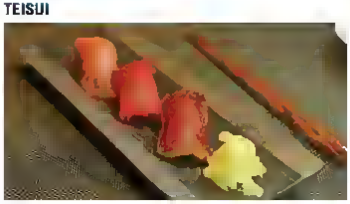
Starting on Apr 12, the Seikou Shodou Group will be offering a $45 discount on shodou (Japanese calligraphy) classes for new students (Reg. $245 for the first seven sessions). This group is dedicated to preserving and teaching traditional Japanese arts, and this is a chance to learn not only brush writing techniques but to gain a deeper appreciation of Japanese language and culture. Seikou Shodou master Mrs. Toshiko Takao will hold 90 minute basic lessons with four students and Japanese tea and a light meal will be served.

Info. seikou5182009@gmail.com

www.seikoushodou.com

Three Tuna Nigiri for Free

TEISUI



Nomad sushi/yakitori dining TEISUI was designed to recreate the experience of a ryokan (Japanese-style inn) in New York, and its name comes from its sister hotel of the same name in Japan's northern Akita Prefecture. They are offering Chopsticks NY readers a taste of their tuna. Through Apr. 9, TEISUI will provide three pieces of tuna sushi free (Reg. $18) to those who say they saw this ad. Why not stop by to sample their offerings and try some of TEISUI's other delectable dishes while you are there?

Location: 246 5th Ave., (Entrance on 28th St.), New York, NY 10001 TEL: 917-388-3596 / http://teisui.nyc

"HAIKARA" NITE featuring New Sake-based Yuzu and Momo Liquors

Umenoyado Brewery / Donburiya

During the whole month of April, Japanese izakaya style restaurant Donburiya hosts a "HAIKARA" NITE serving brand new liquor "Haikara" for a special discount price of $8.50 (Reg. $10) by the glass and $68 (Reg. $78) by the bottle. Haikara is a series of sake-based fruit liquors made by blending Umenoyado's junmai sake with yuzu citrus and momo peach respectively. Haikara Yuzu and Haikara Momo can be enjoyed on their own, on the rocks, and as cocktail mixers.

Location: 253 W. 55th St., (bet. Broadway & 8th Ave.) New York, NY 10019 / TEL: 212-980-7909

www.haikarasake.com / www.donburiyanyc.com

15% Off IPL Hair Removal and Anti-Aging Photo Facial

SHIZUKA new york Day Spa

Spearheaded by award-winning aesthetician Shizuka Bernstein, SHIZUKA new york Day Spa has offered various beauty services from facial and body massages to hair removal and nail art. Until Apr. 30, they are offering a 15% discount on IPL Hair Removal Treatment and Anti-Aging Photo Facial. To receive this discount, mention Chopsticks NY when making an appointment or use promotion code SPRINGIPL15 when booking online.

Location: 7 W. 51st St., (bet. 5th & 6th Aves.), New York, NY 10019 TEL: 212-644-7400 / www.shizukany.com

DEAL OF THE MONTH

Buy One Bowl of Ramen and Get One Free

March 30 - April 17

E.A.K. Ramen

Greenwich Village is home to many Japanese restaurants, and it welcomed its first "ikeki" style ramen spot last year in May. Ikeki is a ramen style that originated in Yokohama and is known for rich pork and soy sauce based soup with thick noodles. E.A.K. Ramen's name is a play on this ramen style, and it is serving up deliciously bold and innovative items. The house favorite, The *E.A.K.* ($15), features super thick noodles whose distinguished body goes well with hearty broth, succulent pork, melting egg and earthy spinach. Its powerful flavor and umami will explode in your mouth with every bite.

From Mar. 30 – Apr. 17, readers who say they saw this ad in Chopsticks NY when ordering ramen will receive a free bowl of equal or lesser value. (This deal can't be used for delivery or takeout, and can't be combined with any other offer.) Why not head to E.A.K with a friend and share the joy of a free ramen?

Location: 469 6th Ave., (bet. 11th & 12th Sts.) New York, NY 10011

TEL: 646 863 2027 / www.eakramen.com

Kado

NEW ART FORM OF TRADITIONAL JAPANESE CONFECTIONERY

Weeping cherry trees swinging in the wind, fish swimming upstream and blooming chrysanthemums in autumn's crisp air — such poetic moments can be expressed via wagashi, traditional Japanese confectionery. Kado is the art that pursues the elegance of making wagashi and a way to appreciate the process of making such sweet works of art. This spring Kado Grand Master Junichi Mitsubori will debut his delicate yet dynamic techniques and fascinate New York audiences.

April 26, Thursday

New Art of Wagashi

Demonstration and Lecture on "Kado"
by Grand Master Junichi Mitsubori

Kado Grand Master Junichi Mitsubori will give a 90-minute demonstration and lecture about Kado, the artistic and ceremonial style of wagashi-making that he established. While watching his amazing wagashi preparation, participants too enjoy learning about the history and future of wagashi and the essence of Kado, as well as receive a gift to take home. Grand Master Mitsubori's newly published "Kado - New Art of Wagashi," Kado utensils and novelty items will also be available for purchase at the event.

Date & Time: April 26, Thursday, 2:30 - 4 pm, 6 - 7:30 pm
Location: Chakura (Cha-an 3rd fl. event space)
230 E. 9th St., 3rd fl., New York, NY 10003
Ticket: $50 + tax For tickets and information: www.wagashi.eventbrite.com

Junichi Mitsubori

Born as the third generation of the wagashi store Izumiya. He first gained nationwide attention when he won a dessert competition held by a TV network in 2010. To pursue the possibilities of wagashi as an art form, he founded his own school called Kado Ichika-ryu in 2016. Since then he has been invited to teach wagashi-making and hold Kado performances around the world, including in cities like Paris and Sydney. He is also the Director of the Japan Sweets Association.

www.ichi-ka.jp
info@ichi-ka.jp

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Color Hair Care Treatment

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* Hair Cut &
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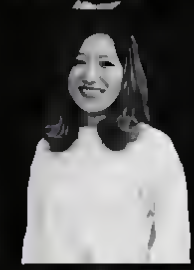
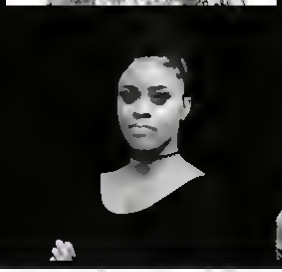
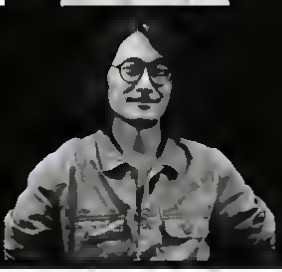
$60



AUBE hair New York

aube-new-york.com/en

East Village 77 East 10th Street, New York NY 10003 / 347-259-1111 Flatiron 7 West 19th Street, New York NY 10011 / 929-307-7500

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2. PUT YOUR NAME ON THE WAITING LIST AND HAVE A SEAT
3. YOUR STATION
4. START OF HAIR CUT
5. PLEASE PAY AT THE CASH REGISTER
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